

Title:	Line Cook
Reports To:	Executive Chef
FLSA Status:	Nonexempt: Part-Time, Hourly

Overview:

The Line Cook is responsible for preparing, cooking, and serving food according to established recipes, menu specifications, and guest orders. This position helps ensure food is prepared safely, consistently, efficiently, and to established quality standards while maintaining a clean, organized, and sanitary work area. The Line Cook works collaboratively with the kitchen and front-of-house teams to support a positive guest experience.

Essential Duties and Responsibilities (Note: Other duties may be assigned)

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

- Prepare food for daily service according to established recipes, menu specifications, and production needs; ensure proper handling, preparation, labeling, and storage of food.
- Prepare and cook guest orders accurately and efficiently while maintaining established standards for quality, presentation, portioning, and timing.
- Set up and stock the assigned workstation and kitchen line prior to service, including grills, fryers, coolers, small equipment, and necessary ingredients and supplies.
- Maintain a clean, organized, and sanitary workstation throughout the shift and complete appropriate cleaning and closing procedures.
- Monitor food levels and communicate with the appropriate kitchen team member when ingredients or supplies need to be replenished.
- Properly clean, organize, and maintain coolers, freezers, dry storage, and other assigned kitchen areas.
- Follow all food safety, sanitation, temperature control, and workplace safety procedures.
- Assist with receiving, storing, rotating, and organizing food and kitchen supplies as needed.
- Work effectively with other kitchen team members to maintain an efficient flow of service during busy periods.
- Assist servers, hosts, and other front-of-house team members with questions regarding menu items, preparation, ingredients, and special requests as needed.
- Communicate food quality concerns, equipment issues, shortages, and other operational needs to the appropriate supervisor.
- Assist with opening and closing duties and other kitchen tasks as assigned.
- Maintain a professional, respectful, and service-focused approach when interacting with team members and guests.

Responsibilities are subject to change and increase as the position evolves.

Knowledge, Skills and Abilities

The requirements listed below are representative of the knowledge, skills, and/or abilities required to perform each essential duty satisfactorily. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

- **Adaptable and Eager to Learn:** Flexible in dynamic environments with a drive for continuous growth.
- **Strong Communication:** Skilled in delivering clear communication and in building relationships.
- **Time Management and Attention to Detail:** Efficiently prioritizes tasks and ensures high-quality results.
- **Guest-Centric:** Focuses on delivering exceptional guest experiences.
- **Results-Oriented:** Consistently achieves goals on time and within budget.

Education and/or Experience

Prior full service and banquet cooking experience is required.

Environment and Physical Demands

The physical demands described here are representative of those an individual must meet to successfully perform the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

- Kitchen environment.
- Constant walking and standing; frequent bending, stooping, reaching, and moving throughout the kitchen and work areas.
- Occasionally lift up to 40 lbs. with the ability to push or pull more than 40 lbs.
- Ability to work in a fast-paced environment.
- Strong sensory skills, such as good eyesight, good hearing, and dexterity.
- Ability to safely operate kitchen equipment and tools and work around hot surfaces, cooking equipment, food preparation areas, and other typical kitchen hazards.