

LINE COOK

JOB DESCRIPTION

You will be responsible for setting up the prep station, stocking inventory, and maintaining sanitation standards. To be successful in this role, the ideal candidate will possess excellent communication and multi-tasking skills. Ultimately, you will play an essential role in contributing to our customer satisfaction and restaurant growth.

Responsibilities:

- Ensure the preparation station and the kitchen is set up and stocked.
- Prepare simple components of each dish on the menu by chopping vegetables, cutting meat, and preparing sauces.
- Report to the kitchen manager and follow instructions.
- Make sure food preparation and storage areas meet health and safety standards.
- Clean prep areas and take care of leftovers.
- Stock inventory and supplies.
- Cook menu items with the support of the kitchen staff.
- Picking up any trash in restroom prior to washing hands and exiting.
- Supporting other restaurant staff members by assisting with other tasks, as needed.
- Reporting kitchen accidents or violations of food safety codes and procedures.

Requirements:

- A minimum of 1 year experience in a similar role.
- In-depth knowledge of restaurant best practices and cooking methods.
- Excellent communication and organizational skills.
- Aptitude for multi-tasking.
- Must be able to work cooperatively and efficiently in a team.