

Job Title:	Cook	Department:	Restaurant
Exempt:	Non-Exempt	Status:	Part-time
Reports To:	Food & Beverage Manager	Pay Grade:	5
Benefits:	None		
Retirement:	Eligible for enrollment on the first day of hire.		

SUMMARY:

Responsible for providing culinary delights to our guests. The successful candidate will be able to provide guest satisfaction in our restaurant by providing high quality food in a timely, efficient, sanitary, and very consistent manner.

MEETING PERFORMANCE EXPECTATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Responsibilities listed below are representative of the knowledge, skills and/or ability needed to effectively execute this job.

ESSENTIAL DUTIES & RESPONSIBILITIES INCLUDE THE FOLLOWING:

The following is a list of the main duties/responsibilities. However, other duties may be assigned as deemed necessary by reporting senior.

- Prepares food items exactly according to the recipe every time; using measuring devices and scales to control food costs
- Follows recipes, portion controls, presentation specifications as set by the restaurant
- Cleans and maintains work station while practicing exceptional safety, sanitation, and organizational skills
- Checks to see that all food items are covered, rotated, and stored properly and that all food meets the standard of excellence
- Has understanding and knowledge of how to properly use and maintain all equipment within the kitchen
- Assumes 100% responsibility for the quality of products served
- Tasked to track and report any food waste, breakage, or transfers between departments
- Able to communicate with prep cooks, wait staff, and other restaurant employees
- Able to work all shifts including holidays and weekends
- Be aware of food allergies and able to prepare food for guests with food allergies or intolerances
- Follows opening and closing duties as directed
- Identify guest needs and respond proactively to all of their concerns
- Maintains a teamwork effort
- Periodic cleaning projects
- Keeps updated on any recipe changes. Ensures proper recipe procedures to maintain a high quality and consistent product
- Other duties as assigned.

EDUCATION and/or EXPERIENCE:

- One to two years prep cook or line cook experience preferred.
- ServSafe Certification is also preferred but must be obtained within 90 days of hire.
- Must be 18 years or older.

SPECIAL QUALIFICATIONS:

Must be able to take direction and work within a team environment. Must have problem solving abilities, be self-motivated, and organized. All line cooks must be able to work calmly and effectively under pressure. A commitment to quality customer service is a requirement.

PHYSICAL DEMANDS AND WORK ENVIRONMENT:

The physical demands and work environment characteristics described are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to sit; use hands to finger, handle, or feel; reach with hands and arms; and talk or hear. The employee is occasionally required to stand; walk; climb or balance; and stoop, kneel, crouch, or crawl. The employee must occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and ability to adjust focus. The noise level in the work environment varies from light to moderate.

Name

Date

HR Representative

Date