



JOB TITLE: Line Cook
DEPARTMENT: Food & Beverage
REPORT TO: Executive Chef
DATE REVISED: March 26, 2023
CLASSIFICATION: Non-Exempt; part-time or full-time

JOB STATEMENT/PURPOSE:

Line cooks are responsible for preparing and/or directing the preparation of food to be served complying with all applicable sanitation, health, and personal hygiene standards and following established food production programs and procedures.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- ❖ Able to prepare food according to specifications and food handlers' guidelines
- ❖ Able to do repetitive work
- ❖ Knowledge of cooking procedures
- ❖ Able to communicate with prep cooks & wait staff
- ❖ Maintain the quality and appearance of items prepared
- ❖ Stock and re-stock items prepared
- ❖ Maintain cleanliness and safety in the work area
- ❖ Label and date all food stored and rotate food as needed
- ❖ Able to work in a high paced and hot environment
- ❖ Able to multi-task
- ❖ Maintain thorough understanding of menu items and preparation techniques

JOB SPECIFICATIONS:

- ❖ Previous kitchen experience in a restaurant or hotel is preferred but not required
- ❖ Must have general knowledge of kitchen related equipment
- ❖ Knowledge of safety rules for kitchen equipment
- ❖ Able to lift 50 lbs. and stand for long periods of time
- ❖ Arrive on time and demonstrate effective time management
- ❖ Flexible with job duties
- ❖ Able to work all shifts and holidays
- ❖ Report to managers when something is broken or needs repair
- ❖ Follow written and verbal instructions
- ❖ Works well as part of a team
- ❖ Provide prompt, courteous, and professional service to customer
- ❖ Conducts themselves (acts & dresses) professionally at all times while setting the standard for all team members.
- ❖ Other duties as assigned, including tasks which support the essential functions and may be changed or redesigned