

LINE COOK

Job Description:

- Prepares plates and packages food orders.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Cooks food items by grilling, frying, and other cooking methods to specified recipes and standards.
- Maintains cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.
- Works efficiently in a high volume setting.
- Monitoring the temperature of food and prep coolers.
- Follows company guidelines and policies.
- Cleans and sanitizes cooking surfaces throughout the shift.
- Performs inventory checks and completes temperature logs.

Line Cook Hours 9:00am – 5:00pm // 5:00pm – 12:00am (Bar Closing Hours Available 1:00am)

Qualifications / Skills:

- Proficient Reading Comprehension
- Following Written Instructions
- Flexibility
- Organizational Skills
- Energy Level
- Positive Attitude
- Teamwork
- Compliant to Company Policies
- Communication Skills
- Customer Service

Must be 18+ to apply.