



Job title	Line Cook	FLSA Status	Non-Exempt
Reports to	Executive Chef/Sous Chef	Department	Food & Beverage

Job purpose

Line Cooks are responsible for setting up and stocking stations with all necessary supplies. Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces) **Cook** menu items in cooperation with the rest of the kitchen staff. Answer, report and follow executive or sous chef's instructions.

Essential Job Functions:

1. The ability to work on all line stations including sauté, fryers, flat top, and ovens.
2. Have knowledge of all menu items and can prepare them in a timely manner in busy and slow times.
3. Maintain a clean station throughout shifts and properly rotate stock on line to ensure freshness of food being served to customers.
4. Be shift ready at all times by checking stock levels on a constant basis and maintaining enough stock to properly and efficiently execute food at anytime and ensuring the next cook in is ready to go for their shift.
5. Work with Chef and/or Sous Chef in the creation and execution of menus designed to attract a predetermined customer market.
6. Implement effective control of food and labor costs.
7. Abide by all state and local Health department regulations pertaining to food handling, temperature control, and keeping properly maintained kitchens and food service areas.
8. Responsible for establishing and achieving predetermined profit objectives and desired standards of quality food, service, cleanliness, merchandising and promotion.
9. Maintain a clean and well-run kitchen by following checklists and daily prep lists and following proper opening and closing procedures.
10. Keep storage areas clean and organized with a first in first out system for the proper rotation of all products to ensure the freshness of all products coming in and leaving the kitchen.
11. Communicate both verbally and in writing to provide clear direction to fellow staff members.

12. Comply with attendance rules and be available to work on a regular basis.
13. Perform any other job related duties as assigned.

Minimum Qualifications:

One to two years Kitchen experience.

Must have Safe Serve certification or have one within 60 days of employment.

Must be able to execute recipes for restaurants.

Have self-discipline, initiative, leadership ability

Must be able to practice and adhere by basic restaurant sanitation guidelines

Ability to work in a fast-paced and team based environment. Must be willing to "pitch-in".

Physical requirements

Must be able to lift up to 60 lbs.

Must be able to communicate in English both verbally and written

Talk and Hear and the ability to observe and distinguish product quality by smell, taste, and appearance. Must be able to stand, walk, reach with arms and hands, climb, or balance and to stoop, kneel, crouch or crawl on a frequent basis.

.Must be able to lift at least 40 pounds.

Reasonable accommodations can be made to enable people with disabilities to perform the described essential functions of the Line Cook.

Additional Information

MORE American Hospitality and Fontanel Properties are proud to be an Affirmative Action/Equal Opportunity Employer. MORE American Hospitality and Fontanel Properties are committed to providing equal employment opportunity for all persons in all facets of employment. EOE Minorities/Women/Veterans/Disabled.

The employee is expected to adhere to all company policies.

I have read and understand this explanation and job description

Signature:	
Print Full Name:	
Date:	