



## JOB DESCRIPTION

**JOB TITLE:** LINE COOK  
**DIVISION:** Food & Beverage  
**RESPONSIBLE TO:** Chef de Cuisine, Sous Chef

**RESPONSIBILITIES:** Ability to operate kitchen equipment including slicer, steamer, deep fryer, ovens, broiler, grill, mixer, kettle, and griddles. Requires reading and math skill for recipes and measurements. Ability to read, write, speak and understand Basic English in order to read recipes and communicate with other team members. Always conduct oneself in a manner that reflects a positive professional image. Actively participates with staff to cook, prepare, dish-up and assemble all outlets food. Adheres to control procedure for food costs and quality. To encourage and abide by all health codes and hand washing guidelines. Prepares all food items according to standard recipes and menu to ensure consistency of product to the guest. Preparing missing and place items for preparations to coincide with menus. Other duties as assigned.

**PHYSICAL REQUIREMENTS:** Bending, 15%, Stooping 15%, Kneeling 10%, Standing 50%, walking significant distances 10%

**EDUCATION REQUIREMENTS:** One-year minimum experience in food preparation and food knowledge. Must be able to perform all cooking duties. Must be able to fast pace with a sense of urgency. Must be able to complete any classes or certifications required. Must have a High School Diploma or GED Equivalent.

**SKILLS, KNOWLEDGE, AND ABILITIES:** Ability to correctly transfer items from department to department. Ability to read and gather all necessary items for recipe execution. Ability to organize and prioritize work, and meet deadlines. Ability to grasp, bend, lift and/or carry, or otherwise, move or push goods on a food warmer weighing a maximum of 150 lbs. at a continuous schedule. Fully observe all safety procedures as well as clean as you go techniques. Total knowledge of one station with some familiarization of two other in the outlet.

**POSTED**  
**03/01/17**