

LINE COOK

Position Purpose: Functions as part of the back of the house culinary team and provides leadership, work direction, and coaching to other members of the cooking staff.

Required Qualifications

Minimum requirements include:

- ❖ High School Diploma or equivalent
- ❖ Desired: Associate Degree in Culinary and/or one-year certification
- ❖ Licensing Required – ServSafe Certification
- ❖ Must have minimum 2-3 years similar work experience in like position. Must have experience leading, motivating and inspecting others and experience in basic food preparation and techniques.
- ❖ Must be a service-oriented, high-energy, positive and friendly individual

Major Duties and Responsibilities

- ❖ Participation in the preparation of all products ensuring that quality, portioning, plating and service standards are maintained at all times
- ❖ Assess work load requirement, utilize and execute prep list, assigning appropriate job duties to any and all back of the house positions, ensuring that exact production requirements are achieved
- ❖ Assisting in the training of the cooking staff on all key requirements including other processing, product preparation, portion control, plating, quality and safety; ensuring that all personnel satisfactorily perform all aspects of their assigned duties
- ❖ Monitor work flow, productivity, and cooking staff performance to ensure satisfactory performance of all job functions and compliance with department standards, company policies and governmental regulations
- ❖ Assist with inventory management by monitoring and maintaining par stocks requirements, including but not limited to food ordering, storage procedures, security and stock rotation to maximize product freshness, quality and minimize loss due to damage, spoilage, and other factors contributing to product loss
- ❖ Monitoring the food application of all food safety and sanitation procedures including preparation, temping, rotation, handwashing, personal hygiene and related processes to ensure complete compliance and safety of all food products.
- ❖ Reinforce standard operating procedures for kitchen organization, work flow processes and culinary practices, providing staff training and ensuring compliance to achieve consistent application and maximize productivity
- ❖ Ensure product quality by personally daily sampling and quality testing and ensuring adherence to recipe standards

Personal Skills and Traits Desired/ Physical Requirements

- ❖ Effective verbal and written communication skills and ability to exercise judgement.
- ❖ Basic computer skills.

- ❖ Ability to read, write, speak and understand the English language.
- ❖ Ability to work beyond normal working hours and on weekends and holidays when necessary.
- ❖ Mathematical and numerical skills.
- ❖ Organizational skills.
- ❖ Positive interpersonal relationship skills, including with persons of all ages and cultures, especially the elderly, and often those with hearing and speaking difficulties.
- ❖ Current awareness of relevant regulations and standards of care.
- ❖ Ability to assist in evacuation of residents during emergency situations.
- ❖ Ability to shelter in place during a hurricane, ice storm or other natural disaster
- ❖ Ability to bend, stoop, kneel, crouch, perform overhead lifting and perform other common physical movements as needed for the position.
- ❖ Ability to lift and carry 50 pounds.