

Cook (2)

Full-time (2)

Job Description:

- Responsible for consistent preparation of menu items.
- Must adhere to all food safety and sanitation regulations.
- Take charge of kitchen in the absence of a chef or sous chef.
- Ensure appetizing presentation of meals with “wowing” the guest in mind.

Responsibilities:

- Prepare menu items according to recipes as established by the Executive Chef.
- Alter menu items to accommodate guests’ dietary needs as requested.
- Communicate with co-workers when taking over and finishing each shift.
- Ensure accurate levels of ingredients and equipment are working properly.
- Maintain prep work during shift.
- Work as a team member to effectively and efficiently prepare each dish.
- Keep station clean before, during, and while closing each shift.
- Use proper kitchen safety protocols in regards to food preparation (storage, transportation, preparation, etc.) and equipment usage.
- Set up station and maintain overall cleanliness throughout the shift.

Job Qualifications:

- Required to maintain excellent hygiene, neatly and well-groomed according to dress code guidelines.
- Must be able to stand for extended periods of time, bend, stoop, reach, kneel, crouch, twist, lift, push, pull and grip items when necessary.
- May occasionally lift up to 50 pounds; push, pull or move items weighing up to 50 pounds.
- Ability to work in a team-oriented, fast-paced environment with a customer service orientation.
- Ability to read, count, and write to accurately complete all documentation, including weights and measurements.
- High school or equivalent
- Night shift/Day shift

Job types: part-time

Work location: On-site, may be required off-site for catering events