



JOB DESCRIPTION: COOK

BASIC FUNCTIONS

Cooks are responsible for the food preparation, for food & kitchen sanitation, safety, and quality. Cooks report directly to the kitchen manager.

ESSENTIAL FUNCTIONS:

1. Sets up stations according to restaurant guidelines.
2. Prepares all recipes and menu items as directed in a sanitary and timely manner.
3. Follows recipes, portion controls, and presentation specifications.
4. Restocks all items as needed throughout shift.
5. Cleans and maintains kitchen in practicing safety, sanitation, & organizational skills. Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
6. Properly uses and maintains equipment in station(s).
7. Assists team members when necessary. Trains new staff.
8. Performs additional responsibilities, although not detailed, as requested by the manager at any time.

QUALIFICATIONS

Knowledge

1. Basic understanding of professional cooking and knife handling skills.
2. Understanding and knowledge of safety, sanitation and food handling procedures.
3. Previous prep or line cook experience preferred.
4. Must be able to recite menu and ingredients listed on menu before beginning first shift.

Skills/Aptitudes

1. English language and professional communications skills are required.
2. Ability to take direction.
3. Ability to contribute to a team environment.
4. Ability to work calmly and effectively under pressure.
5. Presence of problem solving abilities, self-motivation, and organization.
6. Committed to quality service, and food and beverage knowledge.

Working Conditions

1. This position will spend 100% of the time standing.
2. This position involves repetitive tasks.
3. Environmental exposures to cold, heat, and water.
4. The individual must be able to transport up to 50 pounds on occasion and up to 35 pounds regularly.
5. Must be able speak, read and understand basic cooking directions.
6. Must be able to hear with 100% accuracy with correction.
7. Must be able to see 20/20 vision with correction.
8. Must be able to work flexible shifts and schedules, including nights, weekends, and holidays.