

JOB DESCRIPTION

Cook

For The Divide Bar & Grill

General Purpose

The Line Cook is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Line Cook must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. Line Cook must be prepared to work as a team member in a dynamic workplace, follow all safety procedures, and have a high threshold for heat in a kitchen environment.

Job Duties

- Responsible for the daily preparation of food items in the pantry, fry and/or stations
- Sets up station according to establishment guidelines
- Prepares all food items as directed in a sanitary and timely manner
- Follows recipes, portion controls, and presentation specifications set by the establishment
- Restocks all items as needed throughout shift
- Cleans and maintains station in practicing good safety, sanitation, organizational skills
- Has understanding and knowledge to properly use and maintain all equipment in station
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas
- Performs additional tasks, although not detailed, as requested by the Kitchen Manager
- Prepare dishes as requested by customers
- Ensure quality and safety of food by performing standard and any additional sanitary measures including sweeping of the floors, cleaning of surfaces, as well as proper covering and storage of food items according to standards and procedures.
- Work at efficient and consistent pace.
- Ensure timely preparation of all meals.
- Ensure that the correct quantities are prepared to meet daily needs.
- Utilize kitchen equipment during food preparation.
- Stay productive at all times and prepare for future needs as time allows.
- Demonstrate flexibility and volunteer to fill open shifts as required by variations in staffing.
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Adhere to all regulations including blood borne pathogens, infection control, use of hazardous materials and fire safety.
- Serve food in the proper portion size and at the proper temperature.
- Report any infraction in the food services department policies and procedures.
- Arrive to work at the scheduled time.
- Perform other related duties as required.

Pay: Hourly

Requirements

- High school diploma equivalent
- Cooking experience preferred

- Demonstrated knowledge of food, quality, production, sanitation, food cost controls, and presentation required.
- Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required.
- Must be free of diseases that may be transmitted in the performance of job responsibilities.
- Ability to lift up to 50lb.
- Effective communication skills.
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment.
- Effective teamwork skills.
- Attention to detail in all areas of work.
- Superior time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision.
- Strong problem identification and problem resolution skills.
- Strong work ethic and positive team attitude.