

Line Cook

A Line Cook plays a vital role in preparing and executing a variety of dishes with precision and efficiency. Culinary expertise, attention to detail, ability to multitask and work quickly under pressure contribute to the success of this position.

Typical responsibilities:

- Prepare and execute a variety of menu items, including appetizers, entrees, and sides, following established recipes and guidelines.
- Cook and grill food items according to specified cooking methods, temperatures, and portion sizes, ensuring optimal taste, texture, and presentation.
- Adhere to strict food safety and sanitation standards, including proper handling, storage, and labeling of ingredients (following safe thawing and cooling protocols), cooking foods to food-safe temperatures, and maintaining a clean and organized work area.
- Set up and stock stations with all necessary supplies and ingredients before the start of each shift, ensuring a smooth and efficient service.
- Monitor and manage cooking times to ensure that each dish is prepared and served in a timely manner, coordinating with other kitchen staff to maintain a consistent flow of orders.
- Ensure that all dishes leaving the kitchen meet the restaurant's quality standards in terms of taste, appearance, and portion size.
- Work closely with the team to coordinate orders, communicate special requests or dietary restrictions, and maintain a harmonious and efficient working environment.
- Assist in monitoring and controlling inventory levels, notifying the kitchen manager or supervisor of any shortages or discrepancies.
- Participate in cleaning and maintenance tasks, including equipment cleaning, dishwashing, and kitchen organization, to uphold cleanliness standards and ensure a safe working environment.

Useful qualifications:

- Proven experience working as a line cook or in a similar culinary role, demonstrating a solid understanding of cooking techniques, flavor profiles, and food safety practices.

- Familiarity with operating and maintaining various kitchen equipment.
- Ability to prioritize tasks and manage time effectively in a fast-paced environment to meet service demands and maintain a smooth workflow.
- Strong focus on accuracy and precision to ensure consistency and quality in every dish prepared.
- Excellent communication and collaboration skills to work effectively as part of a team, supporting and assisting colleagues as needed.
- Ability to withstand long hours of standing, working in a hot and fast-paced kitchen environment, and lifting heavy objects (e.g., pots, pans, and food supplies).
- Willingness to work days, evenings, weekends, and holidays, as required by the operation's schedule.