



Cook

You've got the skill; we've got the grill! You slice, you dice, you are the boss of the sauce. You know your way around a kitchen and cooking is your calling.

What you'll do

The kitchen is where the magic happens. Through preparation and production your skills bring the heart soul of the restaurant to life.

- You prepare high quality food items.
- You ensure every item is produced to exact menu and plating specifications.
- You ensure proper food safety and sanitation.
- You set up your station with sufficient product and utensils. You turn on/calibrate cooking and food-holding equipment to ensure the station is ready for meal service.
- You prioritize cooking and preparation times of each order to ensure proper and timely pacing of guest meals.
- Under the direction of the Executive Chef or Sous Chef you willingly adjust ingredients and menu item preparation to accommodate special guest requests.
- You properly clean work area and equipment, restock and rotate food products so the next meal period is set up for success.

What we need from you

You have prior restaurant experience working in a fast-paced environment, and have good communication skills. You can meet production goals with limited supervision. You have, or are willing to obtain, a ServeSafe (Food Handlers) Certification. You like being part of a team and you are courteous and friendly to others. You also don't mind working weekends and holidays.

Physical Requirements

- You're comfortable standing for long periods of time.
- You can walk briskly for short periods of time throughout your shift.
- You can reach, bend and stoop and lift and carry for short distances up to 50lbs on a regular, consistent basis.
- You are able to work in an environment that has extreme heat (grill/oven) and extreme cold (freezer).
- You are able to operate restaurant equipment including but not limited to grills, fryers and steamers with temperatures up to 500 degrees.
- You can use knives, food processors and choppers.
- You can read and comprehend recipes/product-plating specifications written in English.
- You can memorize and replicate recipes and production procedures.
- You can comfortably walk up and down stairs, at times carrying boxes or other goods.
- You are comfortable loading and unloading goods from delivery vehicles.

FLSA Classification

Non-exempt