



FOOD AND BEVERAGE

JOB DESCRIPTION

Title:	Line Cook
Department:	Food and Beverage
Supervisor:	Executive Chef and Sous Chef
Position Type:	Non-Exempt
Pay:	\$17.00 - \$22.00 per hour

OVERVIEW:

The Line Cook's major responsibility is to prepare food, assist kitchen associates in the preparation of food items and set up allocated stations for menu, as instructed by the Executive Chef and compliant with standards. Is responsible for providing outstanding member experience and service.

ESSENTIAL DUTIES:

- Prepare and assemble ingredients and meal items per designated recipes and quality standards, while ensuring meals are aesthetically pleasing
- Maintain cleanliness and always comply with food sanitation standards
- Manage orders in a friendly, timely and efficient manner
- Ensure knowledge of menu and all food products
- Stock and maintain designated food station(s)
- Visually inspect all food sent from the kitchen
- Practice correct food handling and food storage procedures according to federal, state, local and company regulations
- Assist other team members in kitchen with other duties as needed

QUALIFICATIONS:

1. High school diploma or GED equivalent required
2. Must have proven cooking experience and an excellent understanding of various cooking methods, ingredients, equipment and procedures
3. Must know proper and safe food handling and food safety procedures
4. Effective communication and interpersonal skills
5. A friendly and energetic personality with a member service focus
6. Able to work flexible shifts
7. Fluent in reading, writing, and speaking English
8. Must be able to multi-task in a fast paced, moderately noisy environment
9. Must be able to lift 50 lbs
10. Employee will be required to stand, walk, sit, stoop, kneel and bend