

Line Cook



Kitchen

Description

Line Cooks / Kitchen Staff are responsible for preparing and cooking menu items with precision and efficiency, adhering to quality and safety standards. This role requires a passion for food preparation, strong culinary skills, and the ability to work collaboratively in a fast-paced kitchen environment.

Responsibilities

- Prepare ingredients and menu items according to recipes and portion specifications.
- Cook food items in various kitchen equipment such as commercial air fryers.
- Knowing the metric system, being able to measure accurately for recipes.
- Ensure food is cooked consistently and plated attractively, following presentation guidelines.
- Maintain cleanliness and organization of kitchen stations and equipment.
- Monitor food inventory and communicate needs to the kitchen manager.
- Adhere to all food safety and sanitation procedures, including proper storage and handling of food.
- Collaborate with kitchen team members to ensure efficient and timely food production.
- Assist with menu planning and development as directed by the chef or kitchen manager.
- Follow company policies and procedures regarding food preparation, quality, and safety.
- Maintain a positive and professional approach with coworkers and customers.
- All direct jobs and tasks will be communicated by management or a direct supervisor or will be learned/shown in training.