



## Line Cook

### **Position Overview**

Assist in the pre-preparation of food products. Obtain necessary ingredients and clean food-preparation equipment, utensils and work areas.

### **Essential Duties & Responsibilities:**

- Assists cooks in their tasks.
- Obtains necessary products and small equipment items required for food preparation.
- Carefully follows standard recipes while preparing all assigned items.
- Follows manufacturers' instructions when operating food production and serving equipment.
- Consistently uses safe and sanitary food handling practices, including those related to personal hygiene.
- Returns soiled food preparation utensils and other small wares to the proper areas.
- Maintains a clean work station, including equipment used for food preparation tasks.
- Attends department and staff meetings.
- Performs other appropriate tasks assigned by the Company at its discretion from time to time.

### **Knowledge, Skills, and Abilities**

- Awareness of occupational hazards and safety precautions and skilled in following safety practices and recognizing hazards.
- Knowledge of and ability to perform required role during emergency situations.
- Must be at least 18 years of age.

### **Credentials and Experience**

- High School diploma or equivalent.
- Previous restaurant or hospitality industry cooking experience preferred.