

FOOD AND BEVERAGE DEPARTMENT

I. Position

Line Cook

II. Related Titles

III. Job Summary (Essential Functions)

Consists of managing the daily preparation of food items for a station or a specific area in the kitchen and cooking and plating all food orders in an efficient and attractive manner according to the executive chef & or sous chefs

IV. Job Tasks (Additional Responsibilities)

1. Present food using proper plate presentation techniques
2. Coordinate completion of menu items
3. Prepare work checklist and organize work stations for each shift/abide by prep lists set forth by chefs
4. Check and maintain coolers and storage areas for cleanliness, quantity and quality of food
5. Requisition of food with necessary approvals according to policy
6. Take proper care of ranges, ovens, broilers, fryers, griddles, utensils and other equipment
7. Work well in a team-oriented environment and under demanding conditions
8. Ensure station prep is rotated and prepared properly to reduce waste
9. Be efficient in preparing stocks, soups, sauces, sandwiches, salads and sauteed items
10. Prepare, butcher and cook meat, poultry, fish and sea food
11. Wash, peel, cut and seed fruits and vegetables to prepare them for consumption
12. Have an understanding of banquet/function prep and execution

V. Reports to

Executive Chef, AM & PM Sous Chefs

VI. Supervises

No direct supervision