

JOB TITLE: Line Cook
REPORTS TO: Kitchen Manager
SUPERVISES: None
FLSA STATUS: Non-Exempt

JOB SUMMARY: To efficiently complete all tasks and ensure 100% guest satisfaction.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Prepare a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, grills, fryers, smokers and a variety of other kitchen equipment.
- Assume 100% responsibility for quality of products served.
- Know and comply consistently with standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stock and maintain sufficient levels of food products at line stations to assure smooth service period.
- Portion food products prior to cooking according to standard portion size and recipe specifications.
- Maintain a clean and sanitary work station area including tables, shelves and all cooking equipment.
- Prepares item for broiling grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and or marinating.
- Follows proper plate presentation and garnish set up.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvements.
- Perform other duties as assigned

EXPERIENCE/KNOWLEDGE/SKILLS/ABILITIES REQUIRED:

- 2 years successful experience in food and beverage service
- Proven customer service ability
- Knowledge of craft beer industry; high degree of enthusiasm for beer and the craft beer industry in order to relay pertinent company and product information to potential customers

- Ability to communicate clearly and competently to customers in order to present company and information for marketing and sales purposes
- Ability to work well with superiors and co-workers in a production and office environment
- Ability to change tasks quickly and be flexible
- Ability to regularly lift, push, or pull up to 170 pounds

PHYSICAL DEMANDS:

- While performing the duties the employee is:
 - Constantly required to reach computers and other office and machinery
 - Constantly required to use various kitchen equipment including but not limited to: Broilers, grills, fryers, smokers.
 - Constantly required to view objects at close and distant ranges
 - Constantly required to communicate with others
 - Constantly required to stand
 - Constantly required to walk
 - Constantly required to use fine manipulation and simple grasping in order to handle bar equipment, glassware, bottles, keg taps, etc.
 - Frequently required to lift and transport items weighing up to 50 lbs.
 - Occasionally required to lift and transport items weighing more than 100 lbs.
 - Occasionally stoop, kneel, crouch or crawl
 - Occasionally required to use sense of taste and smell

EQUIPMENT TYPICALLY USED: Variety of kitchen equipment, computers.

Note: For the purpose of this summary, occasionally is used to represent up to 1/3 of the time given to the work day, frequently represents 1/3 to 2/3 of the time and constantly represents 2/3 or more of the time.

WORK ENVIRONMENT:

Employee frequently works in a brewery environment with a moderate amount of noise and activity. The work environment is fast-paced and demanding.