

## W. Steak Waikiki, LLC. – Job Description Wolfgang’s Steakhouse

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<b>Position:</b>	Line Cook	<b>FLSA:</b>	Nonexempt
<b>Reports To:</b>	Kitchen Manager	<b>Date Reviewed:</b>	AUG 2025

**Job Purpose:** The Line Cook prepares, plates, and garnishes all hot appetizers and entrées.

**Job Requirements:**

- ◆ 2-3 years full-service restaurant cooking experience preferred
- ◆ Experience in fine dining/steakhouse concept
- ◆ Knowledge of French cuisine and preparations
- ◆ Availability to work all shifts, including nights, weekends, and holidays as needed
- ◆ High school diploma or GED desired
- ◆ Good manual dexterity
- ◆ Training and certification in food handling and sanitation procedures as required by the local government
- ◆ Able to lift 50 pounds

**Duties and Responsibilities:**

- ◆ Sets up work area, equipment, and utensils
- ◆ Reads tickets processed through the POS system
- ◆ Prepares items ordered through the POS system according to the recipe book
- ◆ Maintains safety and sanitation standards at all times
- ◆ Rotates products according to the FIFO(first in, first out) principle
- ◆ Covers, labels, dates, and stores prepared products
- ◆ Maintains high standards of personal hygiene in compliance with local health ordinances
- ◆ Clean work area, stores utensils, disassembles, and cleans equipment
- ◆ On occasion, the Line Cook will need to operate the dish machine and may be required to prepare salads and raw product for use on the cook’s line
- ◆ Performs other support duties as assigned by the Restaurant Manager

**Personal Appearance:**

The Line Cook must be well-groomed and neatly dressed in accordance with company dress standards.

**Physical Actions:**

The Line Cook will be required to engage in the following physical action for up to an eight-hour shift:

*Standing: 60%; Walking: 5%; Carrying: 5%; Lifting: 5%; Reaching: 15%; Cleaning: 10%*

The Line Cook will be required to lift to fifty pounds. The Line Cook works under extreme time pressures to complete orders. Considerable dexterity is needed.

**Environmental Exposure:**

The Line Cook is exposed to heat, moisture, smoke, and cleaning chemicals used in the kitchen area.

The Line Cook engages in extensive verbal interaction with co-workers and is exposed to potentially frustrating situations. The Line Cook must work well with limited supervision.