

## **Line Cooks**

### **Position Purpose**

Functions as productive team player in the kitchen to ensure an efficient and productive work environment to meet guest expectations.

### **Essential Functions - What will you be doing?**

- Cooking on the hot line/grill during dinner service
- Plating food on the hot line to our standards and expectations
- Cleaning up at the end of the night
- Assisting with kitchen prep when necessary

### **Job Requirements - What are we looking for?**

- Experience in working in a high-volume restaurant and under pressure, preferred
- Desire to learn, required
- Ability to properly prepare hot dishes including proteins, pastas, and sides, required
- Ability to work in a team environment, required
- Ability to multi-task and adapt quickly to change, required
- Ability to clearly communicate, required

### **Typical Physical Demands**

- Requires manual dexterity sufficient to operate culinary equipment.
- Requires ability to stand for extended periods of time for up to but not limited to 8 hours without sitting or leaning.
- Requires bending, stretching, twisting, stooping, carrying, lifting and reaching above the shoulder in excess to 50 lbs. with your body and arms and push or pull 100 lbs.
- Ability to work under variable temperatures and noise levels
- Hearing and near-vision - The ability to hear and see details at close range.