



We are a locally owned company with our main goal being to provide excellent beer, delicious food and an environment for our community to come together and enjoy all we have to offer. We are family oriented and invested in making our products and team members the best we possibly can!

#### Line Cook Job Description

The Line Cook plates dishes and completes basic food prepping tasks for the restaurant. Their main duties include preparing and cooking food in a specific station, cleaning up prep areas and making sure the kitchen is stocked.

#### Line Cook Responsibilities

- Prepares and cooks to order foods requiring short preparation time.
- Reads food orders or receives verbal instructions on food required by guests, and prepares and cooks food according to instructions.
- Provides the highest quality of service to customers at all times.
- Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments.
- Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use.
- May clean and sanitize work stations and equipment and must follow all company and regulatory rules and procedures.

#### Line Cook Skills and Qualifications

- Completion of vocational school or a two-year associate degree
- At least one year of cooking experience
- Excellent kitchen administration knowledge and ability to work as part of a team
- Strong organization and active listening skills
- Exceptional time management skill
- Ability to obtain Food Safety Certification within 3 months of hire

### Line Cook Physical Requirements

- Ability to stand and walk for long periods of time.
- Ability to reach, bend, stoop, and lift up to 35 lbs.