



**Collette Caters, Inc**

*A Taste of Love in Every Bite*

### **Line Cook Job Requirements**

- Prepare ingredients then cook and assemble dishes as indicated by recipes
- Perform portion control and minimize waste to keep cost within forecasted range
- Ensure that all dishes are prepared in a timely manner by restocking ingredients at work station and meeting prep times to ensure smooth delivery
- Set up and clean station according to restaurant protocol
- Maintain a clean work station area, including kitchen equipment, tables, and shelves
- Comply with applicable sanitary, health, and personal hygiene standards
- Ensure quality and freshness of ingredients and products
- Perform additional tasks as assigned by the Kitchen Manager, Sous Chef, or Executive Chef
- Assisting with stocking and setting up the kitchen stations
- Preparing food including cleaning and cutting the ingredients and cooking main dishes, desserts, appetizers and snacks
- Plating prepared foods based on senior chef's guidance
- Washing and cleaning the kitchen and cooking utensils and storing the equipment at the end of shifts
- Ensuring that the kitchen operation procedures and hygiene meet food safety standards and regulations
- Additional Duties May Be Assigned as Needed

### **Line Cook Experience**

- 1 - 2 years of experience as a line cook/ back of house or similar
- An understanding of various cooking methods
- Accuracy & Speed when executing assigned tasks

If Interested, please send resume to [Alexia@collettecaters.com](mailto:Alexia@collettecaters.com)