

Charmant

Title: Line Cook
Reports to: Executive Chef/Sous Chef
Job Classification: Part-Time & Full Time Hourly/Non-Exempt

The Charmant Hotel is an independent hotel on the banks of the Mississippi River. A transformed century-old candy factory featuring exposed brick, classic French interiors, and charm of the former building. The Charmant Hotel offers an exceptional venue that pairs Parisian sophistication and style with warm Midwestern hospitality. The hotel has 67 incomparable guest rooms, a restaurant with ample outdoor seating, a lounge and a rooftop bar, as well as functional event space for meetings and corporate gatherings. The hotel will take a sustainable and thoughtful approach to food, sourcing from local farmers and purveyors and producing regional new American cuisine based on classic French technique.

Job Responsibilities

- Prepare foods consistently according to recipes and standards
- Set up stations and restock all items needed during the shift
- Oversee that all food prepared is of consistently high quality and that portions are consistently controlled
- Ensure food tickets are complete and out in a timely manner
- Properly store all food, which must be covered, dated and rotated on a daily basis to ensure proper portion control and quality
- Inform management of any problems concerning food quality or production control
- Assist in cleaning the kitchen after and between meals
- Adhere to state and local health and safety regulations
- Follow all BOH protocols and policies, including waste management, par levels, etc.
- Attend all kitchen employee meetings as required
- Adhere to grooming and appearance standards
- All other related responsibilities assigned by management

Additional Requirements

- 2 years restaurant cooking, preferably sauté and/or broiler experience, and an understanding of various cooking methods, ingredients, equipment and procedures
- Knowledge on food safety, safe food processing and preserving of raw food products
- Ability to work well with others under pressure for long hours
- Ability to effectively plan and execute flow of work
- Ability to demonstrate the following competencies: thoroughness, time management, initiative, and proficient communication

Physical Demands:

- Requires performing in a kitchen area with exposure to heat, cold, fumes, steam and noise
- Requires the employee to lift up to 50 lbs.
- Prolonged standing and walking

The Charmant Hotel does not discriminate on the basis of disability, veteran status or any other basis protected under federal, state or local laws. The Charmant Hotel is a smoke-free, drug-free facility, and equal opportunity employer.

Signatures:

Employee

Date: _____

Manager/Owner/Representative

Date: _____