



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

Job Description

As a team member of The Waterfront Restaurant and Tavern, your job is to fulfill our mission, be part of our vision, and work in support of our philosophy while fulfilling the job responsibilities listed below. This position is an integral role in meeting the expectations we hold for ourselves, as well as those our guests hold for The Waterfront. Creating an exceptional dining experience for customers are the expectations of this position.

You will be paid competitively with opportunity for additional benefits. Your success will be measured through favorable reviews and your ability to meet stated objectives.

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
- Assist Executive/Sous Chef as needed with placing, receiving and stocking food deliveries
- 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

Job Requirements

- 2 years restaurant cooking, preferably sauté and/or broiler experience, and an understanding of various cooking methods, ingredients, equipment and procedures

Other Skills & Abilities

- 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 Requirements

- 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

This job description is not designed to cover or contain a comprehensive list of activities, duties, or responsibilities that are required of the employee. Further, this job description is a living document and intended to evolve as the company and position needs evolve.

Signatures

Employee: _____

Supervisor/Manager: _____