

**Job Title:** Line Cook  
**Reports to:** Executive Chef  
**FSLA Status:** Part Time

The Line Cook prepares and serves the food to the public according to their order.

**Essential Duties and Responsibilities** (Note: Other duties may be assigned)

*To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.*

- Prepare food for the day according to the menu; ensure proper handling and storage of food
- Set up and clean up the line (grill, fryers, coolers and other small equipment)
- Clean up the workstation
- Clean and organize Coolers, Freezers and Dry Storage
- Assist the servers and hostess as needed for understanding of the dishes being served

**Knowledge, Skills and Abilities**

*The requirements listed below are representative of the knowledge, skills, and/or abilities required to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.*

- Knowledge of appropriate sanitary procedures and dining room procedures and functions
- Ability to work rapidly during rush periods
- Ability to follow written and verbal instructions and take directions from supervisor
- Ability to communicate/understand English
- Must follow a good personal hygiene
- A team player with a strong work ethic
- Must be able to multi task and work on more than one order at a time

**Education And/Or Experience**

Related experience is necessary.

**Environment and Physical Demands**

*The physical demands described here are representative of those an individual must meet to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.*

- Constant walking and standing; frequent bending, stooping and reaching

- Occasionally move/transport food service items and small kitchen equipment weighing up to 50 pounds with the ability to push or pull more than 50 pounds.
- Ability to work in a fast paced environment
- Strong sensory skills, such as good eyesight, good hearing and dexterity

**Other Requirements**

Position may require overtime including weekend and evening hours.

*Responsibilities are subject to change and increase as the position evolves including weekend and evening hours.*