Title: Kitchen Cook
Reports To: Kitchen Supervisor
Category: Hourly (Non-Exempt)

Location: [Your Restaurant Name/Location]

About [Your Restaurant Name]:

[Your Restaurant Name] is a vibrant and bustling restaurant known for its outstanding cuisine and excellent service. We pride ourselves on providing an exceptional dining experience for our guests, and our kitchen team plays a crucial role in achieving this goal.

Requirements:

- Proven experience as a kitchen cook or similar role.
- Knowledge of food safety and sanitation practices.
- Ability to work in a fast-paced environment and handle multiple tasks simultaneously.
- Excellent teamwork and communication skills.
- Strong attention to detail and a passion for food.
- Flexibility to work evenings, weekends, and holidays as needed.

Job Description:

As a Kitchen Cook at [Your Restaurant Name], you will be responsible for assisting in all aspects of food preparation, cooking, and presentation. You will work closely with our Head Chef and kitchen team to ensure that every dish leaving the kitchen meets our high standards of quality and taste.

Responsibilities:

- Prepare ingredients for cooking, including washing, peeling, and chopping.
- Assume 100% responsibility for quality of products served
- Cook food according to recipes, quality standards, and presentation guidelines.

- Monitor food levels and replenish supplies as needed.
- Maintain a clean and organized work environment, following sanitation and safety procedures.
- Complete opening and closing checklists.
- Refer to Daily Prep List and Checklists at the start of each shift for assigned duties.
- Assist in the development of new menu items and specials.
- Collaborate with other kitchen team members to ensure smooth and efficient operations.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Follow proper food handling and storage procedures to minimize waste and maintain freshness.
- Adhere to all company policies, procedures, and regulations.

Benefits:

- Competitive salary
- Health insurance
- Paid time off
- Employee discounts
- Opportunities for advancement and professional development

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Join our team and become part of the [Your Restaurant Name] family! Apply now by submitting your resume and cover letter to [Contact Email/Phone Number]. We look forward to hearing from you!