**Position Title:** Line Cook

Property: Territory

Employee Name:

Reports To: Executive Chef

Effective date:

Work hours:

Summary:

Line Cooks prepare food to the Executive Chef’s specifications and to set up stations to execute the menu. Line Cook duties will consist of assisting the executive and sous chef with their daily tasks. Line Cooks play a key role in contributing to our customer satisfaction and restaurant performance goals.

**Responsibilities**

* Set up and stocking stations with all necessary supplies
* Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
* Cook menu items in cooperation with the rest of the kitchen staff
* Answer, report and follow executive or sous chef’s instructions
* Clean up station and take care of leftover food
* Stock inventory appropriately
* Ensure that food comes out simultaneously, in high quality and in a timely fashion
* Comply with nutrition and sanitation regulations and safety standards
* Maintain a positive and professional approach with coworkers and customers

**Requirements**

* Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook
* Excellent understanding of various cooking methods, ingredients, equipment and procedures
* Accuracy and speed in executing assigned tasks
* Familiar with industry’s best practices

Employee Signature: Date:

Manager Signature: Date: