

SWEET T'S RESTAURANT + BAR, LP

JOB DESCRIPTION

Name:	FLSA Classification: Non-exempt
Job Title: Line Cook	Pay Rate: \$18-\$28 DOE
Reports To: BOH Manager	Position Type: FT/PT

SUMMARY/OBJECTIVE:

Line cooks are responsible for sending out high-quality dishes that are made in accordance with Sweet T's standards and guest specifications.

DUTIES AND RESPONSIBILITIES:

- Ensures food is stored and cooked at correct temperature by regulating temperature of ovens, fryers, and other kitchen equipment
- Ensures line is stocked and ready for service
- Prepares food including cleaning and cutting the ingredients and cooking main dishes, appetizers, and sides
- Works with servers and front of the house staff to ensure that orders are completed according to request and on time
- Ensuring that the kitchen operation procedures and hygiene meet food safety standards and regulations
- Ensures freshness of ingredients
- Adheres to restaurant portion standards to minimize food waste
- Communicates with expo to keep food coming out in a timely manner
- Seasons and cooks food according to recipes or guest preferences and requests
- Answers server questions to ensure high quality of service
- Directs the flow of the staff on the line to ensure kitchen staff works together smoothly
- Assists with prep, as necessary
- Coordinates with and assists employees to support guest needs and restaurant operations
- Breaks down line after service and cleans and sanitizes all equipment
- Monitors other cooks and line workers
- Assisting other cooks in preparing food or helping other team members when needed
- Maintains professional attitude when communicating with guests and other staff
- Plates food in a pleasing way for customers
- Helps clean the rest of the kitchen at the end of service
- Carefully reads each ticket to ensure food goes out correctly
- Performs other duties as assigned

OTHER DUTIES:

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.

SUPERVISORY RESPONSIBILITIES:

- None

SKILLS AND QUALIFICATIONS:

- Possesses a current ServSafe food handler's card
- Demonstrates excellent time management skills
- Demonstrates strong organizational skills
- Maintains knowledge of food safety practices
- Demonstrated knife skills
- Ability to remain calm in high stress scenarios
- Demonstrated attention to detail
- Ability to multitask, prioritize, and manage time efficiently
- Has prior cooking experience
- Demonstrates strong communication skills
- Proficient in various cooking methods
- Demonstrated leadership skills
- Ability to lift up to 40 lbs.

PHYSICAL REQUIREMENTS:

- **Manual Dexterity** – The ability to quickly move your hand, your hand together with your arm, or your two hands to grasp, manipulate, or assemble objects
- **Arm – Hand Strength** – The ability to lift up to 40 pounds
- **Speech Recognition** – The ability to identify and understand the speech of another person
- **Extent Flexibility** – The ability to bend, stretch, twist, or reach with your body, arms, and/or legs
- **Arm/Hand Steadiness** – The ability to keep your hand and arm steady while moving your arm or while holding your arm and hand in one position

WORKING CONDITIONS:

This work is generally performed standing, lifting dishes and other items up to 40 pounds

WORKING ENVIRONMENT:

The physical environment is often crowded and loud. The work environment can be fast-paced and may be stressful. The work environment requires close proximity to co-workers, hot stoves, fryers, and pans. The kitchen may have slippery floors.