

Cook responsibilities and duties

- Measure and assemble ingredients for menu items
- Collaborate with the Executive Chef and Cooks to prepare meals during our dining hours
- Maintain accurate food inventories
- Properly store food items at appropriate temperatures
- Rotate stock items as per established procedures
- Restock kitchen for subsequent shifts
- Able to lift up to 60lb
- Ensure that the food prep area and kitchen are cleaned and sanitized at the end of your shift

Cook qualifications and skills

- High school diploma/GED required
- Expected 2+ years' experience as a Cook in the restaurant industry, if less we will train you
- Able to read and follow standardized recipes
- Strong knowledge of proper food handling procedures
- Able to work as part of a team in a busy kitchen atmosphere
- Food Handler Certification required