



# Line Cook 1

## Job summary

Line Cook is responsible for pre-preparation, station set up, preparation, and service to order menu items for breakfast, lunch, and dinner service that will be cooked as ordered by a resident or customer. Menu item preparation can include hot, cold, and baked items. The Line Cook completes the assigned meal production schedule.

## Responsibilities

Prepare ingredients for assigned menu items as scheduled

Set up station before scheduled meal service

Quickly prepare all assigned menu items' food products as ordered, including breakfast, lunch, and dinner service and any catering or other special functions using Production Sheets and approved recipes

Follow proper handling, preparation, and holding guidelines

Take temperatures at regular intervals and prepare and present foods as ordered

Anticipate orders during peak service times to assure timely preparation and service while minimizing over-production and waste

Properly present all food items and provide maximum appeal, quality, temperature, and freshness

Follow HACCP procedures and practices

Maintain kitchen sanitation and equipment cleaning schedule using a 'clean as you go approach

Complete assigned equipment and station cleaning schedule

Ensure communication with the expeditor, fellow culinary team members, and service staff for the timing of the preparation of assigned menu items

Assure proper portioning, plating, temperature, garnishing, and presentation of food items

Work safely, consistently using designated safety equipment (personal protective equipment - PPE)

Communicate appropriately and effectively with all food service staff and supervisors

## Requirements

High School Degree or Equivalent (GED)

Minimum 1 year cook-to-order experience

Demonstrated experience in a cook-to-order, quick service dining environment

Must be able to complete duties in a fast-paced kitchen while performing multiple tasks simultaneously

Able to initiate and implement necessary plans to organize and set up assigned stations promptly before meal service and complete menu item production for assigned meal period

Knowledge and demonstrated practice of safe food handling



Knowledge and demonstrated practice in maintaining a clean and sanitary workstation

Complete cleaning assignments

Employee will be required to work weekends and holidays

Listens effectively and responds appropriately to feedback

Able to read, write, understand, and communicate in the English language

Applicable food service license or certificate as required by state, local, or federal regulations

Able to stand for long periods

Able to walk, stoop, kneel, crouch, or crawl

Use hands to finger, handle or feel or reach with hands and arms

Complete repetitive tasks such as slicing, dicing, peeling, mixing, cutting, and serving

Able to safely lift and/or move, using designated safety equipment, objects weighing up to 50 lbs

Able to talk, hear, smell, and taste

Must have close vision, distance vision, and depth perception

Able to speak, think, evaluate, write, and learn new skills and information

## Line Cook 2

### Job summary

The Line Cook is responsible for overall meal preparation and presentation consistently and efficiently according to standards while using independent decision-making. Employees in this position provide customers with menu items as quickly, conveniently, and efficiently as possible in a friendly manner.

### Responsibilities

Adheres to food safety and sanitation procedures.

Prepares meals as assigned according to cooking specifications and customer requests.

Ensures correct portioning, sizing, packaging, plate presentation, wrapping, freshness, and speed of service.

Follows food preparation sheet to ensure appropriate stock levels for items used and provides feedback to management regarding par levels and usage.

Notifies the manager of any perishable items whose freshness is questionable.

Operates cleans, and sharpens all appropriate food preparation equipment.

Reports all spoilage and poor quality products to the manager immediately.

Communicates with cashiers in a friendly and professional manner, ensuring correct order fulfillment.

Maintains stock and cleanliness of required work areas as directed by the Manager in Charge.

Follows the work schedule as posted unless a change in the schedule is arranged with the Manager in Charge.

Must possess and display genuine concern, care, and empathy for all guests and their overall dining experience.



Must be detail oriented and disciplined to complete assigned tasks in the pursuit of excellence.

Must behave and act by brand standards in all areas of food safety and food preparation.

Must understand and achieve company vision, mission, and goals.

Must be able to work as a [team member](https://100hires.com/team-member-job-description.html) and be an effective representative of the brand.

Must possess the ability to effectively work independently or in teams, mindful of all timetables.

Proactively protects critical limits and standards assigned to product critical control points.

Unwavering protection of the safety of product above all other job priorities.

Immediately notify the Manager in Charge of any food safety risks.

Required to periodically attend and implement assigned food safety training classes and educational opportunities.

Adheres to food safety standards and procedures.

Immediately notifies the Manager in Charge of any guest accidents or injuries and follows established procedures.

Protects assets at all times but does not put self at risk.

Practices safe work habits and reports any unsafe conditions to the Manager.

## Requirements

Minimum age requirement is 18.

0-3 years of cooking or preparation cook or a combination of experience in a restaurant or food service establishment.

Understands the importance of quality food products and overall food safety.

Ability to take direction, read and comprehend written instructions.

## Line Cook 3

### Job summary

Line Cook jobs require candidates to perform various line prep duties through multi-tasking and time management, and effectively communicate with their team members. Hence, the operations run in an organized manner, enforce all safety and sanitation rules while working in the food handling process, ability to take direction, and effectively work through high volume needs within a restaurant environment.

### Responsibilities

Perform various line prep duties through multi-tasking and time management

Effectively communicate with your team members so the operations run in an organized manner

Enforce all safety and sanitation rules while working in the food handling process

Ability to take direction and effectively work through high-volume needs



## Requirements

At least 3 years of restaurant experience

Prior food and beverage experience is preferred

Deliver excellent customer service, time management, and organization skills

## Line Cook 4

### Job summary

You will cook all fried foods according to the health code guidelines and maintain the fryers and griddle. Prepare the most attractive food for customers' plates.

### Responsibilities

Maintain sanitation, health, and safety standards in work areas.

Clean food preparation areas, cooking surfaces, and utensils.

Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.

Verify that prepared food meets requirements for quality and quantity.

Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions.

Cook the exact number of items ordered by each customer, working on several different orders simultaneously.

Wash, cut, and prepare foods designated for cooking.

## Requirements

Ability to work well within a team.

Able to lift up to 40lbs unassisted.

Able to meet physical job requirements.

Able to communicate effectively with others and convey enthusiasm.

Possess some customer service experience.

Must be self-motivated and solution-oriented.

Is available for flexible scheduling to meet the needs of the restaurant.

## Line Cook 5

### Job summary



To provide high quality, consistent and efficient preparation of customer food orders. Follow all recipes and portion guidelines precisely. Be familiar with preparation and presentation standards for all menu items and daily specials. To keep the line areas clean, stocked, and sanitary. Match work pace to order volume; put forth the best effort to produce orders as quickly as possible while maintaining quality. Use and operate all kitchen equipment, tools, and utensils properly and carefully.

## Responsibilities

Ensure line is stocked with all needed ingredients, utensils, etc.

Prepare all food orders according to recipes and menu composites and standards

Ensure portions meet guidelines

Be familiar with preparation/cooking guidelines for all menu items

Prepare all food orders in the most efficient manner/order possible

Read orders carefully; be sure to notice special requests (i.e., “no mayo” or “extra tomatoes”) and prepare the order accordingly

Follow health department guidelines for minimum cooking times on meats

Use proper plate, platter, bowl, etc. for each order

Keep the line area sanitary and uncluttered

Use care when working with knives, meat cutters, other sharp instruments

Ensure proper operation of kitchen equipment

Minimize waste

Work closely with and assist the [Kitchen Supervisor](https://100hires.com/kitchen-supervisor-job-description.html) and Restaurant Manager

Other duties as assigned/requested by the [Executive Chef](https://100hires.com/executive-chef-job-description.html) or Sous Chef

## Requirements

Write, speak, read, hear and see

Stand for prolonged periods

Perform manual dexterity – handling knives, glasses, breakables, etc. with care

Bend, lift and carry up to 40 lbs.

Operate kitchen equipment

Work with and around hot grills, ovens, stoves, microwaves

## Line Cook 6



## Job summary

Our Line Cook is a key player in making sure each guest receives their restaurant order promptly and accurately and leaves our store with a smile and a memory of unparalleled service. You'll be part of an amazing team and will help to build guest loyalty through your shining example. Your first responsibility will be to prepare and season a variety of meats, vegetables, soups, and other food items by prescribed recipes.

## Responsibilities

Ensure that food comes out simultaneously, in high quality, and in a timely fashion.

Understand and demonstrate various cooking methods, ingredients, equipment, and procedures.

Maintain safety as the top priority in all aspects of your work, for our Team Members, guests, and products.

Provide unparalleled guest service, constantly striving to delight and surprise our guests, vendors, and stakeholders.

Set up and stock stations with all necessary supplies.

Prepare food for service (e.g. chopping vegetables, cutting meat, or preparing sauces).

Cook menu items in cooperation with the rest of the Restaurant Staff.

Answer, report and follow Executive Chef's instructions.

Clean up kitchen and package or discard leftover food.

## Requirements

Experience Required: 6 months to 1 year

Experience Desired: Prior experience in food service or related field

Education Required: No High School diploma is required

Certification or Licensing Required: Food Safety

Lifting Requirement: Up to 50 pounds

Age Requirement: At least 18 years of age

## Line Cook 7

### Job summary

We are looking for a Line Cook to join our strong team. Our ideal candidate is attentive, motivated, and reliable.

### Responsibilities

Set up and stock stations with all necessary supplies

Chop vegetables, prepare sauces, and other food preparation.

Cook menu items in cooperation with the rest of the kitchen staff



Clean up the station and take care of leftover food  
Stock inventory

## Requirements

Cooking experience  
Able to meet all scheduling commitments  
Able to anticipate the needs of others in the kitchen and proactively work to meet those needs  
Strong attention to detail

## Line Cook 8

### Job summary

As a Line Cook, you will prepare and cook large quantities of food according to menus, recipes, and planned residents or guests. You will take on a rewarding position with an innovative company where hard work pays off and advancement is always a possibility.

### Responsibilities

Cook and prepare food for residents, guests, and employees.  
Prepare food according to the planned menu using standard recipes.  
Plate food items following portion guidelines and garnishing instructions.  
Assist other kitchen staff as needed. Performs other duties as assigned by supervisor.  
Ensures that enough food is prepped and/or prepared.  
Communicates with the supervisor about shortages or outages.  
Ensures freshness, cooking status and proper seasoning of all foods served.  
Stocks and cleans station for next shift.  
Ability to add, subtract, multiply, and divide into all units of measure, using whole numbers, common fractions, and decimals.  
Follows proper food rotation policies.  
Consistently maintains a positive attitude which supports a team environment.  
Promotes positive public relations with residents, family members, and guests.  
Knowledgeable of the resident rights, and ensures an atmosphere that allows for privacy, dignity, and well-being of all residents in a safe, secure environment.  
Maintain safety, including universal precautions and safe work practices, established fire/safety/disaster plans, risk management, and security.  
Clean and inspect kitchen appliances and work areas to ensure cleanliness and functional operation.



Present professional appearance by wearing uniform and name tag.

Maintain a positive attitude that supports team performance and productivity.

## Requirements

High School diploma (or equivalent) or technical school

3-5 years prior experience in food preparation in a full-service restaurant and/or in an institutional setting preferred.

An equivalent combination of experience, education, and other qualifications may be considered.

Maintain food safety education and certification requirements per local, state, and federal regulatory agencies.

Good communication skills are required.

## Line Cook 9

### Job summary

We are looking to hire a talented Line Cook to join our existing top-notch team.

### Responsibilities

Prepare ingredients then cook and assemble dishes as indicated by recipes

Perform portion control and minimize waste to keep costs within the forecasted range

Ensure that all dishes are prepared promptly by restocking ingredients at work station and meeting prep times to ensure smooth delivery

Set up and clean the station according to restaurant protocol

Maintain a clean workstation area, including kitchen equipment, tables, and shelves

Comply with applicable sanitary, health, and personal hygiene standards

Ensure quality and freshness of ingredients and products

Perform additional tasks as assigned by the line supervisor, sous-chef, or executive chef

### Requirements

High School Diploma or equivalent required; culinary degree preferred

1-3 years of experience cooking in a restaurant, hotel, or resort

Understanding of cooking methods and procedures, and knife handling skills

Ability to perform tasks with accuracy, speed, and attention to detail

Ability to read and follow cooking directions

Ability to remain calm in a fast-paced environment

Must be organized and self-motivated





Must be able to stand, bend, stretch, lift, and carry heavy materials

## Line Cook 10

### Job summary

As a Line Cook your role is to prepare all food and prep items to the highest quality of execution using the recipes and standards put forth by the [Executive Chef](https://100hires.com/executive-chef-job-description.html) and our culinary team while practicing cleanliness and sanitation. All functions are carried out to maintain an environment of teamwork and creativity where the development of your skills and talent is of top priority. In your role, you will be instrumental in providing a positive culture where consistency, safety, and professionalism breed an atmosphere of fun and success. You are the key to excellence in execution contributing directly to our guest experience and overall success.

### Responsibilities

Prepares all dishes by standards of quality, quantity control, taste, and presentation as established by the [Executive Chef](https://100hires.com/executive-chef-job-description.html) and Senior Culinary Team.

Ability to cover all stations, with a mastery of assigned station

Keep a clean and orderly work area.

Be in the kitchen ready to work at the scheduled time with all tools and knives, ready in full uniform.

Works alongside the team to ensure that each assigned station is kept clean, properly stocked, and properly maintained.

Maintain a high standard of personal hygiene.

Must have a working knowledge of and full respect for all equipment and ingredients in the restaurant.

Be respectful and courteous to all staff and guests

Maintain a safe, professional, and productive work environment.

Never compromise the quality of the food you prepare.

Always do the right thing.

### Requirements

Minimum of 2 years of previous polished casual or fine dining experience and/or culinary program curriculum.

High School diploma or general education degree (GED).

Strong and stable work history in food preparation.

Availability to work a flexible schedule (days, nights, weekends, and holidays).

Legal authorization to work in the United States.

Basic comprehension of the English language. Ability to read and comprehend simple instructions, short correspondence, and memos. Ability to write simple correspondence.

Ability to have one-on-one and small group interactions with guests, clients, and other members of our team.



Ability to regularly lift and/or move up to 10-15 pounds, occasionally lift and/or move heavy objects.