

LINE COOK POSITION

Job Description

We are looking for a professional line cook to prepare food to the exact specifications of the kitchen manager and to set up stations for menu. The line cook duties will consist of assisting the kitchen manager with their daily tasks.

Duties & Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (chopping vegetables, prepare meats...)
- Cook menu items with the rest of the kitchen staff
- Answer, report and follow kitchen manager's instructions
- Clean up sections and rearrange the leftover food
- Stock inventory appropriately
- Ensure that the 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

Skills, Specifications and Requirements

- Proven cooking experience, including experience as a line restaurant cook or preparation cook.
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with the restaurant industry's best practices

KITCHEN MANAGER

Job Description

We are looking for an experienced and qualified kitchen manager to organize the kitchen's activities. You will be the first in command in the facilities and will inspect dishes before they arrive at the customers ensuring high quality and contentment.

Duties & Responsibilities

- Control and direct the food preparation process and any other relative activities
- Approve and 'polish' dishes before they reach the customer
- Plan orders of equipment or ingredients according to identified shortages
- Arrange for repairs when necessary
- Remedy any problems or defects
- Be fully in charge of hiring, managing and training kitchen staff
- Oversee the work of subordinates
- Estimate staff's workload and compensations
- Maintain records of payroll and attendance
- Comply with nutrition and sanitation regulations and safety standards
- Foster a climate of cooperation and respect between co-workers

Skills, Specifications and Requirements

- Exceptional proven ability of kitchen management
- Ability in dividing responsibilities and monitoring progress
- Outstanding communication and leadership skills
- Experience as a cook