



Hacienda Sarria
Job Description: Line Cook

Reporting To: Head Chef

Responsibilities and Duties:

- Prepares items for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Stocks and maintains sufficient levels of food products at line stations to ensure a smooth service.
- Correct recipe & preparation requirements are met including temperature, seasoning and flavors to specification.
- Uses our Standard Recipes for preparation and portion of all products; portion food products prior to cooking.
- Understands and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Promptly reports equipment and food quality problems or product shortages to Sous Chef/Executive Chef.
- Maintains a clean and sanitary workstation area including tables, shelves, wall grills, broilers, fryers, sauté burners, ranges and refrigeration equipment.
- Ensure readiness for service & set pace for peak trading.
- Ensure kitchen is clean and hygienic; making sure cleaning rotas are adhered to and records are kept.
- Ensure kitchen uniform and personal hygiene requirements are adhered to.
- Promote a positive perception of the company at all times.
- Attend company meetings and training as requested.
- Communicate effectively with the Head chef & Office Manager.
- Maintain a detailed knowledge of menu items at all times.
- Closes the kitchen properly and follows the closing checklist for kitchen stations.
- Assists others in closing the kitchen.
- Other duties as assigned.

Competencies & Requirements:

- A minimum of 1-year experience in kitchen preparation and cooking.
- Must be able to communicate clearly and effectively
- Must be able to reach, bend, stoop and frequently lift up to 50 pounds.
- Be able to work in a standing position for long periods of time.
- Food Handlers Certificate