



Job Description and Expectations for Line Cook

Position Title: Line Cook

Job Summary:

The Line Cook is responsible for preparing high-quality food items in a timely manner, ensuring that the kitchen operates efficiently during service. This position involves cooking, plating, and maintaining cleanliness and organization in the kitchen. The Line Cook must be able to handle multiple orders simultaneously while adhering to food safety and sanitation standards.

Key Responsibilities:

1. Food Preparation:

- Prepare and cook menu items according to recipes and standards.
- Ensure all food is cooked to the correct temperature and consistency.
- Portion, arrange, and garnish food for service.

2. Kitchen Operations:

- Prioritize and manage multiple orders to ensure timely service.
- Maintain a clean and organized workstation throughout the shift.
- Assist with opening and closing duties, including setup and breakdown of the kitchen.

3. Safety and Sanitation:

- Follow all health and safety guidelines, including proper food handling and storage.
- Regularly clean and sanitize work surfaces, utensils, and equipment.
- Adhere to proper handwashing procedures, especially after handling raw meat, using the restroom, or touching personal items.

4. Inventory and Stock Management:

- Monitor stock levels and report any shortages to the Kitchen Manager.
- Assist with receiving and storing deliveries.
- Practice proper rotation of ingredients to minimize waste.

5. Collaboration:

- Communicate effectively with kitchen staff and front-of-house team members.
- Work collaboratively to ensure a smooth and efficient service.



Expectations:

1. Timeliness and Attendance:

- Arrive on time for all scheduled shifts.
- Provide a minimum of two hours' notice if unable to attend a shift.

2. Work Ethic:

- Maintain high standards of cleanliness and organization.
- Work efficiently and effectively to complete tasks in a timely manner.
- Prioritize tasks to ensure quick ticket times, aiming for no longer than 15 minutes per ticket.

3. Professional Conduct:

- Follow all The Tavern's policies and procedures.
- Exhibit a positive attitude and a willingness to help others.

4. Health and Safety:

- Adhere to all health and safety regulations.
- Wash hands regularly, especially after handling raw meat, using the restroom, or touching personal items.

5. Uniform and Appearance:

- Wear The Tavern's uniform, including a polo shirt and appropriate pants.
- Maintain a clean and neat appearance, with hair restrained by a hat, pulled back, or in a hair net.

6. Training and Development:

- Participate in all required training sessions.
- Continuously seek to improve skills and knowledge related to the role.

Physical Requirements:

- Ability to stand for extended periods.
- Ability to lift and carry up to 50 pounds.
- Manual dexterity for handling kitchen equipment and food items.