

Restaurant- Cook

Position Summary: The cook is essentially the person who prepares, seasons, and cooks soups, meats, daily lunch specials or other foodstuffs in restaurant. May assist in the ordering of supplies and get to contribute ideas to the menu and specials.

Essential Duties and Responsibilities include the following (other duties may be assigned):

- Provide excellent customer service to both guests and fellow employees at all times
- Ensure kitchen is clean, safe, and functioning properly at all times
- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or directions assigned by management
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as probing, smelling, or piercing them with utensils.
- Weigh, measure, and mix ingredients according to recipes or directions told by management, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, and serve food to waiters or patrons
- Make sure all food is served in a professional looking manner
- Put away items that may come in on a delivery truck
- Be able to dump, clean, and refill a fryer to management's expectations
- Clean grills off every night to management's expectations

Success Factors/Job Competencies:

- **Professional:** Report to work when scheduled and with a professional and well-groomed appearance
- **Planning:** Ability to prioritize tasks and duties
- **Personal:** Self-reliance, sensitivity, stress tolerance, initiative, dependability, analysis/judgement, creativity
- **Interpersonal:** Ability to work/communicate effectively with multiple departments
- **Work Habits:** Ability to work independently, autonomously and without supervision, while also able to follow written and verbal instructions when necessary. Team oriented

Skill and Knowledge Requirements Include:

- Comfortable around water
- Strong customer service abilities; actively looks for ways to assist customers and coworkers
- Comfortable working with a computer
- Ability to recognize when a problem has occurred and communicate it to management
- Experience with grills, fryers, and kitchen equipment a preference
- Experience with POS systems and shake machines a plus
- Must be able to communicate with everyone they encounter at any given time
- Prospective employees should be responsible self-starters with attention to detail and safety in mind

Physical and Mental Requirements Include:

- Standing and/or walking for the entire work day
- Use hands to finger, handle or feel; reach with hands and arms; stoop, kneel crouch or crawl; talk, hear and smell
- Lift, carry and push up to 35 lbs. regularly, 50 lbs. frequently and up to 80 lbs. occasionally
- Withstanding temperature extremes in a hot kitchen in the summer or a cooler kitchen in the spring and fall months at times
- Reading and writing work-related documents
- Speech recognition and clarity, including the ability to understand the speech of customers and co-workers and the ability to speak clearly so that you can be understood
- Physical presence at the job site is essential to perform job duties must follow our adapted dress code

Age Requirements:

Must be 18