



CAREER POSITION DESCRIPTION

Title: **LINE COOK**

Reports To: Sous Chef/Head Chef/PIC

SUMMARY:

Accurately and efficiently cook meats, fish, vegetables, soups, and other hot food products as well as prepare and portion food products prior to cooking in accordance with printed recipes. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates

DUTIES AND RESPONSIBILITIES:

- Prepare a variety of items in ovens, griddles, and other kitchen equipment according to standardized recipes
- Assumes 100% responsibility for quality of products served
- Knows and complies consistently with kitchen SOPs
- Stocks and maintains sufficient levels of products at line station to ensure smooth service periods
- Maintains an organized, clean, and sanitary work station area
- Handles, stores, and rotates all products properly
- Assists in prep assignments during off-peak periods as needed
- Attends all scheduled employee meetings and brings suggestions for improvement
- Performs other duties as assigned by Sous Chef/Head Chef/PIC
- Outstanding example of and a credit to The Fire Hub

QUALIFICATIONS:

- Minimum two years of experience in commercial kitchen preparation and cooking
- Strong organizational and interpersonal skills
- Ability to read and interpret documents such as safety rules, operating and maintenance instruction, procedure manuals, and recipes. Able to write reports and correspondence.
- Ability to reach, bend, stoop, and frequently lift up to 50 pounds
- Ability to work in a standing position for long periods of time
- Must have exceptional hygiene and grooming habits

The statements contained herein reflect general details as necessary to describe the principle functions of this position, the level of knowledge and skill typically required, and the general scope of responsibility, but should not be considered an all-inclusive listing of work requirements. Individuals may perform other duties as assigned including work in other functional areas to cover absences or relief, to equalize peak work periods or otherwise to balance the work load, or to gain additional experience to further the individual's professional development.

TRIBAL PREFERENCE:

- Tribal preference will be applied in the selection of qualified applicants in accordance with the NHBP Indian Preference in Employment Code, which affords employment preferences to NHBP Tribal citizens, spouses of NHBP citizens, and members of other federally recognized Indian Tribes.
- The Fire Hub reserves the right to make changes to the above job description as necessary