

## Line Cook

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The Line Cook position for The SoSo will report directly to the Executive Chef and Sous Chef. This role is responsible for following and implementing all programs, systems, routines and day-to-day culinary operations set forth by ownership and the Management team.

### **Responsibilities:**

The essential functions of the role include, but are not limited to the following:

- Preparing or directing preparation of food served using established production procedures and systems
- Determining amount and type of food and supplies required using production systems; ensuring availability of supplies and food or approved substitutions in adequate time for preparation; serving or ensuring proper serving of food for tray line or dining room
- Complying with established sanitation standards, personal hygiene, and health standards; observing proper food preparation and handling techniques
- Storing food properly and safely by marking dates and items
- Reporting necessary equipment repair and maintenance
- Correctly preparing all food served following standard recipes and special diet orders; portioning food for serving
- Planning food production to coordinate with meal serving hours so that excellence, quality, temperature, and appearance of food are preserved
- Maintaining daily production records
- Keeping work area neat and clean at all times; cleaning and maintaining equipment used in food preparation
- Completing food temperature checks before service
- Performing other work-related duties as assigned

### **Skills:**

- Commitment to quality of food
- Multitasking
- Attention to detail
- Cleanliness
- Knowledge of food safety
- Time management
- Organization
- Interpersonal skills

### **Experience:**

- 2+ years in the position of Line Cook, preferred
- 3+ years working in professional culinary operations, preferred

### **Full/Part Time:**

- Full and part time positions available

**Schedule:**

- Day Shift
- Night Shift
- Weekends
- Sunday Nights and Mondays off every week

**Pay:**

- \$14- \$18/hr depending on experience

**Benefits:**

- Employee Discount Program

For Full Time Employees after 90 days:

- PTO/ Sick Days
- Employer matched retirement plan

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**Physical Demands**

The physical demands described here are representative of those that must be met by the employee to successfully perform the essential functions of this position. While performing these duties of the position, the employee is regularly required to talk or hear. The employee frequently is required to use hands or fingers, handle, or feel objects, tools or controls. The employee is frequently required to stand; walk; sit; reach with hands and arms; climb or balance; and stoop, kneel or crawl. The employee must occasionally lift and/or move up to 50 pounds and work standing and walking for extended periods of time.

**Note:**

The aforementioned roles and responsibilities are not the only duties to be performed by the Line Cook. All duties and responsibilities are essential functions and requirements and are subject to possible modification based on business needs or reasonable requests. The requirements listed are the minimum levels of knowledge, skills, and abilities expected for the implementation of this role.