

Cook

Department: Operations
FLSA Status: Non-Exempt

Reports To: Restaurant Management

Nature and Scope of Position

Demonstrates a passion to serve by efficiently and safely preparing all prepped and menu items by following company procedures, recipes, menu specifications and completes final plate check to ensure proper presentation.

Essential Functions

- Accurately prepares foods orders within ten minutes from the time the order is entered into the computer system.
- Clean and stock cook line thoroughly throughout the shift.
- Utilize proper tools such as: scoops, ladles and kitchen utensils to keep food cost under control.
- Demonstrate respect for each individual by always communicating courteously and respectfully with management team, co-workers and guest even during peak hours.
- Adhere to all safe food handling and health department guidelines. Follow all safe food handling and equipment procedures during cooking.
- Exhibit integrity in all actions by meeting company standards in appearance, grooming, security and sanitation. Always shows up in a clean apron, clean shirt, clean pants and non-slip shoes.
- Wash and sanitize cutting boards and counter tops between tasks.
- Assist management with proper storing of food items and supplies. Understand product shelf life, dating procedures and serves appropriate food.
- Complete opening and/or closing duties.
- Backup DMO functions as requested.
- Enthusiastically acknowledge guests with the company's five foot rule.
- Perform all other duties as assigned.

Qualification Requirements

- Must be 18 years old and meet any other state age or labor requirements.

Certifications or Licenses

- Not required.

Skills and Knowledge

To perform the job successfully, an individual should demonstrate the following competencies:

- Must be able to follow menu specifications and recipes, read tickets and maintain an organized and sanitary work area.
- Must be able to follow directions, work in a fast paced, high pressure customer responsive environment.
- Must be able to work in a team environment and communicate with co-workers and management.
- Uses sound judgment in day-to-day decisions by applying the company's vision, values and culture.

Education and Experience

- Successful completion of required training, including reading training materials, watching videos and completing on-the-job checklists and written quizzes.
- Minimum of six months of related experience is preferred.

American with Disability Specifications

Work Environment & Physical Demands – The physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential duties.

When performing the duties of this job, the employee is frequently required to move throughout the workplace; sit, use hands to finger, handle, or feel objects, tools or controls; reach with hands and arms; balance, stoop, kneel and verbally communicate. The employee is occasionally required to lift and/or move up to 75 pounds. Specific vision abilities required by the job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.