

COOK



POSITION SUMMARY

REPORTING TO THE MANAGER, THE INCUMBENT IS RESPONSIBLE FOR ALL ASPECTS OF THE CUSTOMER EXPERIENCE AND A CONTRIBUTOR TO THE OVERALL REVENUE AND SUCCESS OF THE COMPANY. THE GOAL OF THIS ROLE IS TO HAVE SERVICE SUCCESS THAT CONTINUALLY IMPROVES CUSTOMER SATISFACTION, MAXIMIZES CUSTOMER LOYALTY AND INCREASES PROFITABILITY. THIS POSITION HAS A POSSIBILITY OF TURNING INTO A COOK SUPERVISOR.

RESPONSIBILITIES

- SET UP AND STOCK STATIONS WITH ALL NECESSARY SUPPLIES
- PREPARE FOOD FOR SERVICE (E.G. CHOPPING, BUTCHERING, PRECOOKING, PREPARING SAUCES, TOPPINGS, ETC)
- COOK MENU ITEMS WITH THE REST OF THE KITCHEN STAFF TO A STRICTLY SPECIFIED QUALITY AND PRESENTATION.
- ANSWER, REPORT AND FOLLOW MANAGER'S INSTRUCTIONS AND REQUIREMENTS
- CONTINUALLY CLEAN WORK STATIONS THROUGHOUT SHIFT
- PERFORM COMPLETE SANITATION OF COOKING AREAS AND KITCHEN AS REQUIRED BY MANAGER
- ENSURE FOOD IS PACKAGED AND STORED CORRECTLY AT ALL TIMES AND AT THE END OF THE SHIFT
- STOCK AND RESTOCK INVENTORY AT THE START OF SHIFT AND AT THE END OF THE SHIFT OR AS REQUIRED.
- ENSURE FOOD IS PREPARED AND COMES OUT TO CUSTOMERS SIMULTANEOUSLY WITH A CONSISTENT HIGH QUALITY AND TIMELY FASHION
- COMPLY WITH NUTRITIONAL AND SANITATION REQUIREMENTS AS WELL AS SAFETY STANDARDS.
- MAINTAIN A POSITIVE AND PROFESSIONAL APPROACH WITH COWORKERS AND CUSTOMERS

KNOWLEDGE

- DEMONSTRATED COOKING SKILLS BOTH FORMAL AND INFORMAL DINING
- EXCELLENT TIME MANAGEMENT SKILLS
- ABLE TO WORK UNDER PRESSURE AND MAINTAIN KITCHEN REQUIREMENTS
- EXCELLENT CUSTOMER SERVICE SKILLS
- STRONG VERBAL COMMUNICATION SKILLS
- ABLE TO USE ALL APPLICABLE TOOLS SUCH AS POS SYSTEM, DEBIT MACHINES, ETC

REQUIREMENTS

- PROVEN COOKING EXPERIENCE AND ABILITY TO COOK RECIPES ON THE MENU AS REQUIRED
- MUST HAVE ENERGY AND ACCURACY WHEN EXECUTING TASKS
- VALID DRIVER'S LICENSE (CLASS 5) AND ACCESS TO A VEHICLE IS PREFERRED
- UPON COMPLETION OF PROBATIONARY PERIOD MUST BE WILLING TO SUCCESSFULLY COMPLETE SAFE
- FOOD HANDLERS COURSE (AT EXPENSE OF THE EMPLOYEE)
- MUST BE WILLING TO WORK 8-12 HOUR SHIFTS
- FORMAL TRAINING IN COOKING FROM AN ACCREDITED SCHOOL IS PREFERRED BUT WILL CONSIDER PERSONS WITH EXPERIENCE IN LIEU OF FORMAL TRAINING

FITNESS

- REQUIRED TO BE ABLE TO PHYSICALLY PERFORM ALL ASPECTS OF THE ROLE. THIS REQUIRES BEING ABLE TO STAND; USE HANDS TO HANDLE OR FEEL AND REACH WITH HANDS AND ARMS. THE INCUMBENT IS FREQUENTLY REQUIRED TO WALK, AND TALK AND HEAR AND OFTEN REQUIRED TO STOOP, KNEEL, AND BEND. THE INCUMBENT MAY NEED TO FREQUENTLY LIFT AND/OR MOVE UP TO 30 POUNDS.



GOT WHAT IT TAKES?!

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