

Job Title: Line Cook

Department: The Samuel Elbert Hotel

Supervisors Title: General Manager

Date of Revision: 2/2020

Job Summary:

A Line Cook at the Elbert Hotel accurately and efficiently prepares plated food for service in the dining room or packaged for sale to guests and other patrons. The Line Cook follows recipes and instructions to cook meats, fish, vegetables, soups and other hot foods, as well as prepares and portions food products prior to cooking and serving. A successful Line Cook at the Elbert Hotel will be able to work independently in the kitchen, will have a neat appearance, and will be able to observe all policies and health codes as they relate to food preparation, service, sanitation, and cleanliness.

Examples of Work: *The following duties are normal for this position. These are not to be construed as exclusive or all-inclusive. Other duties can be required and assigned.*

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Is fully responsible for the quality of food products prepared and served.
- Knows and complies consistently with our standard portion sizes, cooking methods, recipes, quality standards and kitchen rules and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Maintains a clean and sanitary work station including tables, shelves, cooking appliances, and refrigeration equipment.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Closes the kitchen properly and follows the closing checklist for kitchen stations.

Desirable Knowledge, Skills, and Ability:

- The ability to communicate with managers and other kitchen staff, servers, and dining room personnel. An eye for detail and the ability to follow instructions and recipes.
- The ability to stand, walk, bend, etc., for extended periods, and lift up to 25 pounds.

Minimum Qualifications/Training and Experience Requirements:

The following standards express the minimum background of training and experience DESIRABLE as evidence of an applicant's ability to qualify for this job title. Other training or experience, if evaluated as equivalent, may qualify an applicant for a job of this title.

Two (2) years' experience in a commercial kitchen preparation or cooking setting or Six (6) months' experience in a similar capacity as a Line Cook. At least 18 years of age and knowledge of basic math and measurements. Availability to work nights, weekends, and holidays.