

## *Line Cook*

### **Kitchen Supervisor Job Posting**

#### Job Description

We are looking for a Part Time line cook for our mobile kitchen.

Responsibilities include food prep and cooking, maintaining kitchen to comply with all safety and cleanliness standards. Must be able to work diligently and responsibly solo or with other cooking staff. Must be able to handle a wide range of speed and intensity based on the busyness of the taproom and communicate effectively with other staff persons to that end.

#### Expectations

Communicate effectively with bar staff and other kitchen staff from order to handoff.

Must be able to take instruction well from Head Chef in some areas, while room for collaborative creativity is invited in others

Efficient and accurate food prep to order

Monitor food plating and temperature

Establish portion sizes in collaboration with the Head Chef

Price menu items in collaboration with the Head Chef

Order food/kitchen supplies

Train kitchen staff on prep work and food plating techniques

Store food products in compliance with safety practices (e.g. in refrigerators, on shelving)

Maintain sanitation and safety standards in the kitchen area

Punctuality is a must

Work with the Head Chef in planning and execution of catering events