

JOB TITLE: Line Cook / Prep Cook

LOCATION: Izzi Herndon

REPORTS TO: Head Chef / Food Manager

FLSA POSITION TYPE: Hourly

POSITION SUMMARY:

The Line Cook at Aslin Beer Company is responsible for cooking food to correct temperatures and holding food at state required temperatures along with keeping food quality on-par with Aslin standards for service, along with keeping a clean and stocked work environment. The Line Cook duties are to maintain the cleanliness of the kitchen so food is being served from a safe environment, keeping a fast-paced work environment so dishes come out in a timely manner, and keeping it organized and stocked as setup and described in your employee handbook. Also will be required to have an open communication with other line cooks / prep cooks, food runners, & food manager and voice problems or concerns in a timely manner so they can be fixed before customers are affected. This role will be a fast paced job and requires the individual to be proficient at multitasking and follow specific directions handed down from the kitchen manager, and to continue to follow those directions and steps as directed by the kitchen manager.

ESSENTIAL DUTIES & RESPONSIBILITIES:

Operations:

- Ensuring that the food being served is acceptable to serve to Aslin standards (right temperature, optimal quality, no off-smells or flavors)
- Keeping inventory spreadsheet/ App up to date with correct levels so Head Chef / Food Manager is able to correctly order items needed
- Help with receiving products and proper storage (FIFO)
- Help closing the kitchen and the building
- Help planning ahead with the next day prep list
- Ability to deal with special requests and coordinate with chef or lead
- Setting up station as shown by Head chef / Food manager and making sure all equipment is in good working order
- Completing cleaning duties detailed in employee handbook at the end of shift
- Following cooking recipes and prep as described in Recipe book
 - Measuring all ingredients to the gram as shown in recipe and following all procedures detailed in recipe
 - Making sure all prep items are chilled and heated in the correct time frame to meet state and local regulations
 - Properly labeling and dating all items to meet local health regulations
- Keeping our Prep rented space well organized and clean in the prep kitchen

Knowledge, Skills, and Abilities

- Ability to communicate clearly with staff
- Ability to read tickets in English, from station printers
- Ability to take direction and produce according to a recipe and consistently
- Be a self-starter and see where assistance is needed.
- Must maintain neatly groomed appearance and comply with uniform standards
- Must be part of the team and be able to assist your chefs for events or covering as directed
- Must be able to perform all duties for all stations
- Strong written and verbal communication skills

Expected Hours of Work

- Must be able to work days, nights, weekends, holidays, and special events

Uniform Requirements

- Clean, non-slip shoes must say non-slip on shoe
- Clean pants
- Good personal hygiene and manicured facial hair

Work Environment

- Ability to work in hot, wet, humid and loud environment for long periods of time

Physical Demands

- Ability to reach, bend, stoop and frequently lift up to 40 pounds
- Ability to work in a standing position for long periods of time