

**JOB ANNOUNCEMENT**

**POSITION:** Line Cook  
**DEPARTMENT:** Food & Beverage  
**STATUS:** Part-time  
**SHIFT:** Days  
**RATE:** \$D.O.E

**NUMBER OF POSITIONS:** 1  
**REPORTS TO:** Executive Chef  
**SUPERVISES:** N/A

**JOB SUMMARY:**

Cooks all to-order menu items.

**ESSENTIAL JOB FUNCTIONS:**

- Stocks and sets up work station.
- Does daily prep work for station and cook's line.
- Stocks listed food items in hot display case.
- Assists cooks as a back-up, preparing and retrieving.
- Cleans station and equipment daily.
- Cooks orders for customers.
- Performs other job related duties as assigned.

**MINIMUM QUALIFICATIONS:**

- Two years cooking experience preferred. Excellent culinary and communication skills.
- Can do short-order cooking of burgers, steaks, sandwiches, fries, etc.
- Must have a good friendly attitude.
- Must have efficient, organized, and healthy work habits.
- Ability to operate cooking equipment, knowledge of sautéing, broiling, steaming, and baking.

**PHYSICAL, MENTAL AND ENVIRONMENTAL DEMANDS:**

- Blood Pressure must fall under accepted guidelines by the American Heart Association or clearance from a medical doctor.
- Physically mobile to stand for 90% of work.
- Must have bending mobility to reach, kneel, twist and grip items while working at assigned area.
- Read, write, speak and understand English.
- Must be able to lift up to 20 to 35 pounds and carry up to 35 pounds.
- Lifting would be boxes of food or supply and buckets.
- Working over hot grills, cutting with knives. Uses steamer to heat line prep food.