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## **JOB DESCRIPTION**

**POSITION TITLE:** LINE COOK

**REPORTS TO:** EXECUTIVE CHEF AND CHEF DE CUISINE

**FLSA CLASSIFICATION:** NON-EXEMPT

### **POSITION OVERVIEW**

Primarily performs grill, sauté, cooking, and plating along with all food prep before and during meal periods to the exact Chef's specifications to be served to members, guests and employees. Line Cook duties consist of assisting the Executive Chef and Chef De Cuisine with their daily tasks. Duties may also include preparation and cooking large batches of food for meal and events.

### **ESSENTIAL DUTIES AND RESPONSIBILITIES**

- Set up and stock stations with all necessary supplies
- Prepare food for service (e.g. chopping fruits and vegetables, butchering meat, and preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answers, reports and follows Executive Chef and Chef de Cuisine's instructions
- Cleans up station and takes care of leftover food
- Stocks inventory appropriately
- Ensures that food comes out simultaneously, in high quality and in a timely fashion
- Complies with nutrition, sanitation regulations and safety standards including food temperatures
- Maintains a positive and professional approach even under stressful conditions with coworkers and customers
- Follows all rules and regulations established in The Springs Employee Handbook

### **REQUIREMENTS**

- Excellent verbal communication skills and ability to read and follow written instructions and recipes
- Must have current Riverside County Food Handlers Card and possess a strong understanding of food and sanitation regulations for workplace safety
- Must have working understanding and ability with food handling techniques, preparation, and cooking procedures
- Must be able to work quickly and efficiently
- Must be able to work well as part of a team
- Must be able to work well under pressure
- Must maintain personal cleanliness

**EDUCATION AND EXPERIENCE**

- Vocational school coursework in kitchen basics and one (1) year experience or high school diploma (or GED) and at least three (3) years related experience
- Three (3) years related experience preferred

**PHYSICAL DEMANDS**

- Must be able to frequently lift/carry 25 pounds at times and occasionally lift/carry 50 pounds
- Bending, stooping, reaching for kitchen items
- Prolonged standing
- Must be able to perform highly repetitive duties such as cutting and chopping
- Must be able to perform long periods of work in hot temperatures such as grills, steamers, ovens, and open flame.

The intent of this position description is to provide a representative summary of the major duties and responsibilities performed by incumbents of this job. Incumbents may be requested to perform job-related tasks other than those specifically presented in this description.

**Equal Opportunity Employer**

In order to provide equal employment and advancement opportunities to all individuals, employment decisions at The Springs will be based on merit, qualifications, and abilities. The Springs does not discriminate in employment opportunities or practices on the basis of race, color, religion, sex, national origin, age, disability, or any other characteristic protected by law. The Springs will make reasonable accommodations for qualified individuals with known disabilities unless doing so would result in an undue hardship. This policy governs all aspects of employment, including selection, job assignment, compensation, discipline, termination, and access to benefits and training.