Line Cook

**Role Overview**

The Line Cook is responsible for preparing and cooking for all food service; ensuring the ingredients are fresh, that the work area is clean, and that the necessary equipment is readily available. The Line Cook must be able to work in a fast-paced, high-pressure work environment and stay organized to identify and act on job duties quickly and effectively. Line Cook works as a team member in a dynamic workplace, following all safety procedures and providing consistently high-quality food to all patrons.

**Reports to: Head Chef**

**Primary Duties and Responsibilities**

* Prepare food in a consistent and timely fashion, delivering the highest caliber of food quality and presentation while minimizing waste.
* Prepare menu items according to set recipes, in cooperation with the rest of the kitchen staff.
* Prepare dishes for customers with food allergies or intolerances.
* Set up and stock stations with all necessary supplies.
* Ensure that food for each table comes out simultaneously while maintaining quality standards.
* Follow all established health and safety guidelines. Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
* Sweep floors, clean surfaces, and ensure proper covering and storage of food items according to standards and procedures.
* Wash dishes, glassware, flatware, pots, and pans, using a dishwasher when required.
* Place clean dishes, utensils, or cooking equipment in storage areas when required.
* Always stay productive and prepare for future needs as time allows.
* Maintain a favorable working relationship with all other company employees and guests.
* Maintain a professional appearance, demeanor, and attitude at all times.
* Other duties as required.

**Requirements**

* Minimum 1 year experience in a fast-paced restaurant.
* Professional diploma or food services management preferred.
* Food Safe Certification an asset.
* WHMIS an asset.
* Knowledge of methods and procedures for serving food, principles of sanitation, and principles of safe food handling required.
* Good understanding of professional cooking methods.
* Highly effective teamwork skills.
* Superior time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision.

**Work Conditions**

* This position will spend 100% of the time standing.
* Occasional environmental exposures to cold, heat and water.
* Must be able to transport up to 25 kg on occasion, and up to 10 kg regularly.
* Will be constantly exposed to high temperatures in the kitchen environment.
* Manual dexterity required to use knives and kitchen appliances.
* Overtime as required.
* Ability to work a flexible work schedule, weekends and holidays will be required, as well as mornings and evenings
* High stress, fast paced environment.