

Fast Casual Line Cook Job Description Template

About Us

We are a [small/ large / new/ neighborhood/ high-volume] restaurant serving [STYLE OF CUISINE] in [LOCATION]. We are open[DAYS & HOURS], and offer [Something that makes your restaurant shine: a welcoming team environment/ a chef-led farm to table concept/ a competitive benefits package / a well-developed mentorship program/ opportunity for growth/ the chance to work under the guidance of a re-known chef/ the chance to contribute a dish to the menu].

We Need

A [full time/ part-time/ seasonal] line cook to work our [grill / fry / pantry/ saute/ wood burning oven/ dessert] station. The ideal candidate should have [open availability/ night and weekend availability/ daytime availability/ availability during upcoming holiday season/ summer season] and be well-equipped to perform the following tasks:

[REMOVE THOSE THAT DO NOT APPLY]

- Set up and break down the [STATION] station
- Able to follow recipes and prepare [TYPE OF] dishes accordingly
- Use knowledge of common allergies and dietary restrictions to modify recipes on the fly when requested
- Use the correct portions when cutting and serving
- Pro-actively use non-peak service time to prepare for peak service times and rushes
- Avoid food waste by observing food storage time and temperature standards
- Plate each dish according to [chef's/ recipe] standards
- Ability to remain focused in a busy kitchen environment
- Restock the [STATION] station with food products as needed
- Complete assigned daily/ weekly/ monthly cleaning tasks
- Clean and sanitize work areas, equipment, and utensils
- Coordinate preparation of mis-en-place with prep cooks
- Operate and clean [STATION] station including [any applicable: steam tables, ice tables, mixers, meat slicer, gas burners, wood burning oven, flat-top grill, char grill, hood vents, fryers, reach-in refrigerators, reach in freezers etc.]
- Execute safe knife handling skills and safe use of all kitchen equipment
- Keep personal knife set sharpened and in good repair
- Cross train on other stations in the kitchen
- Assist with [weekly/ monthly] inventory counts
- Keep informed of restaurant industry trends
- Present ideas for new dishes in a monthly kitchen meeting

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Qualifications

This position requires work in areas with extreme heat conditions and frequent interaction with gas burners, heated equipment, grease, and sharp machinery elements. Involves repetitive motion; walking and/or standing for extended periods of time. Frequent lifting, pushing, and carrying.

We are looking for candidates who have:

- [1-2 years/ at least 3 years/ some] experience in a [high-volume/ neighborhood/ farm-to-table] restaurant kitchen
- Current Servsafe Food handling Certification
- Ability to multi-task and work in a fast-paced environment
- Ability to read, write, and follow written and verbal instructions
- Ability to complete tasks with minimal supervision
- Ability to lead by example and keep prep cooks organized
- A desire to work on a team, learn new techniques and to share knowledge with teammates when possible.
- A Culinary degree (a plus, though not required)

How to Apply

If you are interested in joining our team and think you would be a good fit for this position, please [apply in person between the hours of 2:00pm-4:00 to/ or send your resume to] [Link to job board/ Email address / Phone number / physical address]

[COMPANY NAME] is an equal opportunity employer and does not discriminate based on age, gender, military status, race, religion, disability, marital status, or any other protected classes under the law.