



*Mount Ida Farm & Vineyard*  
AT MOUNT IDA RESERVE

**POSITION DESCRIPTION**

**Title: Line Cook**

**Reports to: Owner - Director of Operations- Executive Chef Manager on Duty**

**FLSA Classification: Non Exempt**

**Position Responsibilities:**

The Line Cook supports the Executive Chef and Sous Chef in the preparation and production of food for the Tasting Room & Taphouse and any events held on premises. The Line Cook is responsible for the preparation, execution, and maintaining cleanliness of his/her station. The Line Cook must be prepared to work any station in the kitchen when needed.

The Line Cook is responsible for assisting in training new staff members when applicable. The Line Cook must adhere to appearance standards in accordance to company policies; as well as supporting the Executive Chef and Sous Chef in any and all other kitchen responsibilities.

The Line Cook ensures that the overall quality of the food the restaurant produces follows proper sanitary practices. If there are any problems; the Line Cook is in charge of alerting the Executive Chef or Sous Chef, General Manager, and Director of Operations of any problems or important events occurring in the restaurant.

**MAJOR DUTIES:**

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, griddle, fryers, range, and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to insure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, broilers, fryers, sauté burners, flat top griddle and refrigeration equipment.
- Prepares item for broiling, griddling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Chef or manager-on-duty.

**Competencies:**

- Efficiency and speed - A good Line Cook must work quickly and efficiently so that our speed of service objectives are met while preparing food that meets our high standards of quality and plate presentation.
- Organization - Since speed of execution is so important so is maintaining and organized work area. A good Line Cook keeps a sufficient level of product ready in the right storage areas. A good Line Cook has the right tools and equipment ready when needed.
- Ability to perform well in a fast-paced work environment - A good Line Cook must be able to think quickly on his/her feet with multiple activities going on at once. A good Line Cook doesn't get flustered easily and even enjoys the challenge of an extra busy shift.
- Focus on quality, pride in work - A Line Cook's work is placed directly in front of our guests. The type of job performed by our Line Cooks influences our guests' entire experience. Good Line Cooks takes great pride in serving great food and follows our high standards of quality and consistency on every product that leaves their station.

- Always a Team Player - A good Line Cook is always aware of what's happening on the line and in the kitchen and is ready and willing to help others get the job done.
- Ability to follow oral and written instructions
- Proficient written and oral communication skills

**Required Qualifications and Education:**

- Strong communication skills
- High School Diploma
- Ability to multi-task in a high-stress environment
- Job requires frequent standing, walking, bending, stooping and light lifting.
- Reliable Transportation

**Preferred Qualifications:**

- 1-2 Years kitchen experience
- Culinary degree or certificate

**Physical Requirements:**

- Ability to lift 30-50 lbs.
- Ability to communicate routinely via phone, personal contact and via computer
- Walking, standing, sitting required throughout the typical business day

	<b>Signature</b>	<b>Date</b>
Originator:		
Supervisor Review and Approval:		
Date written:		
Salary Grade		