

Cook/Pit Master

Location:	Tally's Dockside and C.G. Hooks Eatery
Reports To:	Vice President
Employees Supervised:	No
FLSA Classification:	Non-Exempt
Benefits Eligible:	No

Position Summary:

The Cook and Pit Master is the leader in the kitchen. You will be responsible for overall operation for the restaurant and make sure that the company is represented correctly and that the company's standards are upheld.

Position Duties / Essential Job Functions:

1. Responsible for all daily food preparation and daily smoking in the kitchen; cooks and smokes food and leads a team of kitchen workers.
2. Figure outs and plans how much food will be needed for the day, week, and puts together inventory items and weekly orders for food and equipment.
3. Plans or participates in menu planning and food specials to control costs.
4. Supervises food preparation personnel to ensure food adheres to standards of quality to maintain cleanliness of kitchen and equipment.
5. May meet with catering clients to plan special event menus.
6. Responsible for stocking all new inventory and making sure everyone is trained on proper food preparation and kitchen safety techniques and understands health standards.
7. Leads their team to make sure the food looks good and is cooked properly, the portions are correct, and it is cooked and served quickly by friendly and courteous staff.
8. May also set and enforce daily and weekly cleaning schedules for the kitchen and front of house.
9. May be involved in hiring, training and disciplining employees and may set work schedules.
10. Keeps company's social media sites (Facebook, Twitter, Instagram, Google+, Yelp) updated on specials, events, daily features, etc.

Qualifications:

- Proficient reading and math skills required
- Serve Safe Certification required or able to complete within 30 days of hire
- Previous experience preferred
- Proven ability to use senses of taste and smell for quality assurance
- Demonstrated proficiency in the use and understanding of a computer, mobile device, and social media applications

Personal Attributes Required:

- Positive attitude; maintain high level of self-motivation
- Courteous and professional customer service skills
- Ability to manage multiple operational areas; adaptable to change and criticism
- Ability to handle stress and fast paced environment; demonstrate leadership and handle priorities and attention to detail especially under periods of high stress and demands
- Clear and accurate communication skills; ability to work with a diverse group of employees and customers
- Ability to handle confrontation and challenging customers in a professional manner
- Ability to organize personnel and inventory including work schedules and shipments

Essential Physical / Mental Requirements:

- This job operates in a kitchen environment subject to a high level of physical demands and prolonged periods around hot cooking elements.
- Must be able to lift up to 50 pounds, must be able to walk, reach, and lift ongoing throughout each shift.
- Must be able to stand for long periods at a time without rest.
- Must be able to work in outdoor environments and handle exposure to variations in weather and conditions.

The above statements are intended to describe the general nature and level of work being performed by the person assigned to this position. This job description does not state or imply that the above are the only duties and responsibilities assigned to this position. Employees holding this position will be required to perform any other job-related duties as requested by the Company. All requirements are subject to modification at any time for any reason at the Company's sole discretion.