

Line Cook/Short Order Cook

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:

Line and short order cooks play an important role, not just in the kitchen, but in the entire operation at Tally's Dockside and C.G. Hooks. You will work on a team to prepare fresh and delicious food for our patrons and create a safe and sanitary work environment. During slower periods, our cooks also assist with greeting and serving our patrons.

Position Duties / Essential Job Functions:

1. Assists in the preparation of meals; sets up the line for efficient flow; adheres to recipe book standards, complies with established portion sizes, and wraps meat for presentation.
2. Properly stores perishable items; maintains inventory of line items; grills, bakes and plates entrees; ensures the visual accuracy of plate presentation and that the line area is clean and orderly throughout a shift.
3. Prepares multiple orders at once and gets them out as fast as possible.
4. Uses grills, microwaves, and other industrial cooking apparatus; measures and weighs ingredients; monitors food for freshness and safety; maintains a clean kitchen and stores ingredients properly.
5. Responsible for maintaining a sanitary kitchen work station. Additional responsibilities include wrapping and storing perishable items, and cleaning and sanitizing the pantry area throughout a shift.
6. During slower periods, responsible for providing quick and efficient service to customers; greets customers, takes their food and beverage orders, rings orders into register, and prepares and serves hot and cold drinks; collects payments from guests and makes change.
7. Assembles food and beverage orders, checks them for completeness and accuracy, and packages orders for on-premise or takeout.
8. Maintains cleanliness of counters and floors.

Qualifications:

- Proficient reading and math skills required
- Previous experience preferred
- Proven ability to use senses of taste and smell for quality assurance

Personal Attributes Required:

- Positive attitude; maintain high level of self-motivation
- Ability to work on teams
- Courteous and professional customer service skills
- Excellent hand-eye coordination
- Ability to handle stress and fast paced environment; handle priorities and attention to detail especially under periods of high stress and demands
- Clear and timely communication skills; ability to work with a diverse group of employees and customers
- Ability to handle confrontation and challenging customers in a professional manner

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.