



Line Cook - Position Description

Reports To: Head Chef

Pay - \$14 - \$17 per hour depending on experience, will increase with experience and commitment. A generous share of the kitchen tip pool, free food and drink on shift and a fantastic discounted rate off shift so you can dine with friends and family.

We are looking for an experienced Line Chef to join our team. You will be responsible for prepping ingredients and assembling dishes to order. Our team is friendly and very hard-working, so you'll need to work efficiently, quickly, demonstrate initiative and a strong work ethic.

Duties:

Your duties include, but are not limited to:

- Prepare and serve a consistently high standard of food in an organized manner in a busy environment;
- Undertake food preparation and cooking, using recipes and taking initiative as required;
- Control wastage;
- Supervise the kitchen output when you are the most senior member of staff in the kitchen;
- Be a great team player and have excellent communication skills;
- Ensure the kitchen, prep area and all equipment is maintained according to proper health and sanitation standards, and all areas are kept impeccably clean;
- Maintain a high standard of personal hygiene and presentation;
- Work within and enforce safety regulations in the workplace;
- Minimum 2 years experience in a similar role;
- Certificate in commercial cookery;
- Well organized;
- Thorough knowledge of produce and supplies;
- Only candidates selected for interview will be contacted.