

# Grunow's Kitchen

## Job Description for Grunow's Line cook

- Set up and stock stations with all necessary supplies before opening or shift change
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Prepares a variety of meats, seafood, poultry, vegetables, dairy and other food items using knives, electric mixers, immersion blenders, food processors, scales, and portion bags.
- Processes prepared foods for service using ovens, gas stoves, griddles, and steamers
- Assure that each item is cooked to the Chef and guest's specifications
- Garnish and plate each dish properly
- Answer, report and follow executive or sous chef's instructions
- Maintains a clean and sanitary work station area including tables, shelves, broilers, sauté burners, ovens, flat-top griddles and refrigeration equipment both during and after service
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Assumes responsibility for the quality, food safety/sanitation and timeliness of products served. This includes proper labeling and dating of food.
- Maintain a positive and professional approach with coworkers and customers
- Pitches in, along with the rest of the staff, to maintain sanitary conditions and organization in the kitchen.

### Required Knowledge, Skills and Abilities

- Has knowledge of standard cooking, baking and grilling techniques.
- Possesses excellent communication skills.
- Works cooperatively and efficiently in a team environment.
- Has the ability to perform calmly under pressure.
- Uses critical thinking and reasoning skills to solve problems quickly.
- Manages time effectively.
- Understands and follows written and verbal directions explicitly and asks questions for clarity when necessary.
- Learns new recipes and new procedures rapidly.

### Qualifications

High School diploma

At least one year experience as a line cook/grill cook

Serv-Safe Manager is required but we will pay for you to obtain within 30 days of hiring.