



Title: Food Service Line Cook	Team: Food Service
Reports to: Food Service Director	Status: Seasonal

## **Summary**

*Provides excellent guest service by efficiently handling transactions with guests. Handles food preparation and performs other duties in food service under the direction of the Food Service Manager. The Food Service Line Cook is responsible for the following:*

## **Responsibilities**

- Delivers excellent customer service
- Models appropriate guest and partner interaction at all times
- Prepares food menu specifications according to quality standards and presentation guidelines
- Ensures portion control and food quality to minimize loss. Assists in ensuring temperatures are checked and recorded regularly
- Ensures work area is properly stocked and is kept in a clean and organized order
- Assists with cleanliness and organization of the kitchen and dining area
- Restocks items when needed
- Assists in ensuring health codes and safety standards are followed to maintain a high health score
- Adheres to company policies
- Performs other duties as assigned by management

## **Qualifications**

- Possess an outgoing, friendly personality and the desire to provide quality service.
- Ability to convey a conservative and professional image to guests.
- Must be 18 years or older
- Ability to work effectively in a fast-paced, demanding environment, subject to extreme temperatures
- Ability to speak effectively in one-on-one and small group situations.
- Ability to read and interpret documents
- Ability to add, subtract, multiply, and divide. Ability to perform these operations using units of American money.
- Ability to provide a flexible schedule to work nights, weekends, holidays, and special events as needed.
- Required to regularly use hands and fingers. Ability to lift/move up to 30 pounds. Required to walk, stoop, kneel or crouch frequently. Must be able to stand regularly.