



Job Description

Job Title: Line Cook

Reports To: Executive Chef

FLSA Status: Non-Exempt

Department: Food and Beverage

Division: Culinary

Duties and Responsibilities include the following. Other duties may be assigned.

1. Prepare food of consistent quality following recipe cards and production and portion standards
2. Start food items that are prepared ahead of time, making sure not to prepare more than estimated needs
3. Date all food containers and rotate as per the SOP, making sure that all perishables are kept at proper temperatures
4. Check pars for shift use, determine necessary preparation, freezer pull and line set up. Note any out-of-stock items or possible shortages. Assist in keeping buffet stocked
5. Return all food items not used on next shift to designed storage areas, being sure to cover/date all perishables
6. Assist in setting up plans and actions to correct any food cost problems; control food waste, loss and usage per SOP