

Line Cook Job Description

JOB TITLE: Line Cook
STATUS: Non-Exempt
DEPARTMENT: Food and Beverage
LOCATION: Rocky View County, Alberta, Canada
REPORTS TO: Executive Chef

SUMMARY

This position is responsible for the smooth day-to-day operation of an assigned work station or outlet.

ESSENTIAL DUTIES AND RESPONSIBILITIES: Other duties may be assigned.

1. Prepares food product as directed.
2. Ensures that all cook and hold temperatures are maintained.
3. Ensures that all product on work station or outlet is covered and dated.
4. Follows correct rotation methods.
5. Cleans and sanitizes equipment after use; maintains coolers and freezers.
6. Reports deficiencies to manager/supervisor.
7. Assists in the receiving and storing of product and participates in monthly inventory counts.
8. Ensures consistency of taste, presentation, and temperature to all food served customers.
9. Follows all procedures and regulations brought in, or updated by Century Downs Racetrack and Casino and its management team.

SUPERVISORY RESPONSIBILITIES

None

QUALIFICATIONS

Excellent communication skills; both written and verbal

EDUCATION and/or EXPERIENCE

Grade 10 education or suitable combination of education and experience
Minimum of 6 months' work experience in a kitchen environment.

CERTIFICATES, LICENSES, REGISTRATIONS

None

LANGUAGE SKILLS

Ability to effectively communicate in one-on-one, small group, and large group settings.

MATHEMATICAL SKILLS

Basic Math skills are required.

REASONING ABILITY

Takes actions, makes recommendations, beyond the scope of essential duties, which may impact other departments.

OTHER SKILLS AND ABILITIES

N/A

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PHYSICAL DEMANDS

While performing the duties of this job, the employee is regularly required to stand, walk, sit, and use hands to handle, or feel objects, tools or controls. The employee is occasionally required to reach with hands and arms, and to sit, climb or balance, and stoop, kneel, crouch or crawl.

Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

Essential duties require lifting 50 or more pounds; and working a standard workweek with additional hours on a routine basis.

WORK ENVIRONMENT

Essential duties involve working with large numbers of people while primarily in an inside environment, which is frequently loud or containing high noise levels.

MATERIALS AND EQUIPMENT DIRECTLY USED

Knives and cutting tools, Mixer, steamer, Ovens, broiler, flat top.