

Quick Service Line Cook Job Description Template

About Us

We are a [small/ large/ busy/ quick service] restaurant serving [STYLE OF CUISINE] in [LOCATION]. We are open [DAYS & HOURS], and offer [Something that makes your restaurant shine: a welcoming team environment/a fast-paced work environment/ a competitive benefits package / opportunity for growth].

We Need

A [full time/ part-time/ seasonal] line cook to work the [grill / fry / pantry/ burger/ front counter] station. The ideal candidate should have [open availability/ night and weekend availability/ daytime availability/ availability during upcoming holiday season/ summer season] and be well-equipped to perform the following tasks:

[REMOVE THOSE THAT DO NOT APPLY]

- Set up and break down the [STATION] station
- Take orders from customers at the counter and prepare dishes that take a short amount of cook time, according to customer requests
- Cook a variety of [eggs / breakfast items / meats / vegetables] quickly and to correct temperatures
- Able to follow recipes and prepare [TYPE OF] dishes accordingly
- Use knowledge of common allergies and dietary restrictions to modify recipes on the fly when requested
- Use the correct portions when cutting and serving
- Pro-actively use non-peak service time to prepare for peak service times and rushes
- Avoid food waste by observing food storage time and temperature standards
- Plate each dish according to [chef's/ owner's/ recipe] standards
- Restock the [STATION] station with food products as needed
- Complete assigned daily/ weekly/ monthly cleaning tasks
- Clean and sanitize work areas, equipment, and utensils
- Operate and clean [STATION] station including [any applicable: steam tables, mixers, griddles, meat slicer, gas burners, flat-top grill, char grill, hood vents, fryers, reach-in refrigerators, reach in freezers etc.]
- Execute safe knife handling skills and safe use of all kitchen equipment

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Qualifications

This position requires work in areas with extreme heat conditions and frequent interaction with gas burners, heated equipment, grease, sharp machinery, and other at-risk conditions. Involves repetitive motion; walking and/or standing for extended periods of time. Frequent lifting, pushing, and carrying.

We are looking for candidates who have:

- [1-2 years/ at least 3 years/ some] experience in a [high-volume, quick service] restaurant kitchen
- Current Servsafe Food handling Certification
- Ability to multi-task and work in a fast-paced environment
- Ability to read, write, and follow written and verbal instructions
- Ability to complete tasks with minimal supervision
- A desire to work on a team, learn new techniques and to share knowledge with teammates when possible
- A Culinary degree (a plus, though not required)

How to Apply

If you are interested in joining our team and think you would be a good fit for this position, please [apply in person between the hours of 2:00pm-4:00 to/ or send your resume to] [Link to job board/ Email address / Phone number / physical address]

[COMPANY NAME] is an equal opportunity employer and does not discriminate based on age, gender, military status, race, religion, disability, marital status, or any other protected classes under the law.