# About Us

## We are a [fine dining/ high-end/ farm-to-table/ cutting-edge] restaurant serving [ STYLE OF CUISINE] in [LOCATION]. We are open [ DAYS & HOURS], and offer [Something that makes your restaurant shine:an award-winning culinary program/ a chef-led farm to table concept/ a competitive benefits package / a unique opportunity to grow in your craft/ the chance to work under the guidance of a re-known chef].

We Need

A [full time/ part-time] line cook to work our [appetizer/ butcher/ fish/ vegetable/ sweet/ soup/ saute/ roast/ grill/ fry/ swing] 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:

[ REMOVE THOSE THAT DO NOT APPLY]

## Adhere to food safety standards:

* Demonstrate a deep knowledge of food safety standards including time and temperature standards, and proper chilling and heating techniques
* Show impeccable personal hygiene standards
* Complete assigned daily/ weekly/ monthly cleaning tasks with a positive attitude
* Clean and sanitize work areas, equipment, and utensils daily
* Operate and clean [STATION] station including [any applicable: steam tables, ice tables, mixers, meat slicer, gas burners, wood burning oven, flat-top grill, char grill, hood vents, fryers, reach-in refrigerators, reach in freezers etc.]
* Keep personal knife set sharpened and in good repair

## Prepare food:

* Follow recipes and chef’s verbal & written instructions to prep food items needed for service according to standard

## Work with prep cooks before service to ensure that mis-en-place is prepared to chef’s standards

* Assist sous-chefs with training & mentoring prep cooks in proper techniques Cook:
* Demonstrate a deep knowledge of [Cuisine style: Northern Italian/ Thai/ Pan-Latin/ Pan- Asian/ Japanese/ French/ California French/ New American/ Southern, etc] cuisine or willingness to learn quickly
* Set up and break down the [STATION] station daily
* Able to follow recipes and chef’s verbal & written instructions to prepare dishes to standard
* Plate each dish according to [chef’s/ recipe] standards
* Remain focused in a busy kitchen environment
* Assist on other stations as needed
* Restock the [STATION] station with supplies as needed throughout service

## Develop the team and self:

* Pro-actively continue your own education by staying aware of restaurant industry trends and ideas
* Willingness to share new information and techniques with team members in the front and back of house
* Cross train on other stations in the kitchen
* Assist with preparation, cooking, and serving of daily family meal

# Qualifications

This position requires work in areas with extreme heat conditions and frequent interaction with gas burners, heated equipment, grease, sharp machinery elements, as well as learning new and emerging cooking technologies. 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] experience in a [high-end/ high-volume/ fine dining/ forward- looking] restaurant kitchen
* Current Servsafe Food handling Certification
* Passion for food and the mission of our restaurant
* A desire to grow in the culinary profession
* High personal attendance standards
* Ability to focus under pressure and maintain a professional atmosphere
* A desire to work on a team, learn new techniques, to share knowledge with teammates and to continue to hone and develop your craft
* 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.*