

# Line Cook Job Description

## About Us

*[Restaurant Name]* is a *[small/ large/ busy/ quick service]* restaurant serving *[style of Cuisine]* food 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]*. Our mission is to *[describe your mission]*.

## 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 name]* 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
- Proactively 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 name]* 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 name]* 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. It also involves repetitive motion; walking and/or standing for extended periods of time, and 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 share knowledge with teammates when possible
- A Culinary degree (a plus, though not required)

[\[Revise to fit your restaurant: Our kitchen is a high-energy atmosphere, especially during weekend brunch and date night dinners. Weekends, holidays, and some late shifts are typical, but we try to keep the workspace fun and collaborative, even when we're busy.\]](#)

## What You Can Expect from Us

Our benefits include [\[revise as needed\]](#):

- Competitive pay
- Medical, dental, and vision insurance
- Flexible scheduling
- Mentorship and training opportunities
- Tuition reimbursement
- 50% dining discount
- Pet insurance
- Laundry service

## How to Apply

If you are interested in joining our team and think you would be a good fit for this position, please [\[apply in person/ or send your resume to\] \[Link to job board/ Email address / Phone number / physical address\]](#) .

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*[Restaurant 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.*