

JOB POSITION: COOK

The Role...

Honest Hospitality TC is in search of enthusiastic **Line Cooks** to round out our culinary team! Come learn from some of the best in the biz and grow in a professional kitchen! Line cook positions vary in skill set and duties depending on the station, so whether you're new to the industry or have loads of experience, we'd love to find a good fit for you on the team. Come fry, sauté, prepare desserts or prep, there's something for everyone with the right requirements!

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Learn recipes and prepare orders with high consistency and meeting quality standards
- Know of the food menu including dietary, allergen, and nutritional facts
- Set-up and stock stations with attention to detail for each shift, confirming food quality and consistency guidelines are being met and the highest standards of sanitation are adhered to
- Uphold safety, sanitation and cleanliness standards as outlined by the Health Department and company policy
- Work as part of the team to successful execution of prep and service
- Work as part of the team in preparing and cooking with emphasis on quality, timely execution and limiting waste
- Work as part of the team to complete the daily prep list
- Work as part of a team to maintain overall cleanliness of line and prep area
- Versatility, flexibility, and a willingness to work within constantly changing priorities with enthusiasm
- Operate with an uplifting, positive, can do attitude while under pressure
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service and food manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

Requirements...

Required Years of Experience: 0

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- Must possess enthusiasm for the culinary world
 - Good knife skills are encouraged
 - Must be able to operate equipment that is specific to your assigned station
 - Must be able to properly label, store (FIFO), and temp product and prepared foods
 - Must maintain a high level of cleanliness and attention to detail and a professional appearance
 - Be able to communicate effectively and understand the predominant language(s) of our guests
 - Must be able to follow directions from leadership
 - Must be organized, efficient and detail oriented

- Must be able to work on your feet for at least 8 hours
- Fast paced movements are required to go from one part of the restaurant to others
- Must be able to move, pull, carry or lift at least 50 pounds
- Occasionally kneel, bend, crouch and climb as required
- Must be 18 years of age or older

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you

Compensation...

Compensation: Hourly (\$18 - \$24)

Based on your qualifications, our hiring team will be in touch to set up interviews.