

SEE ROCK CITY, INC.
JOB DESCRIPTION

Title: CAFE 7 COOK	Team: Café 7
Reports to: Café 7 Manager and Sous Chef	Status: Non-Exempt, Part-Time

Summary

Typical Work Schedules Occur Between 9am – 8pm, Candidates Work 5 Days a Week with 2 Days Off, No Late Nights. Provides excellent guest service by preparing Café 7 menu items as directed and in a timely manner. Responsible for ensuring work environment meets all prescribed health and safety standards. Develops and utilizes excellent communication, teamwork, and leadership within the Café 7 team. Under the direction of the Café 7 Sous Chef & Manager, the Café 7 Line Cook is responsible for performing the following duties:

Responsibilities

- Delivers excellent guest service to internal and external customers in line with the organization’s mission, culture, and values.
- Models appropriate guest and partner interaction at all times, displaying the values of the culture of excellence and leading in a manner that serves as an organizational model for the values.
- Prepares and cooks food that meets our menu specifications, quality standards, and presentation guidelines.
- Monitors portion and waste control to minimize loss.
- Assists in monitoring and recording temperature logs on a regular basis for cooler and freezer units.
- Maintains a clean, organized, and properly stocked work area.
- Utilizes teamwork to assist in the maintenance of kitchen cleanliness and organization.
- Follows health code and safety standard guidelines in order to maintain excellent health inspections scores.
- Follows company policies in order to promote an excellent working environment.
- Performs other duties as assigned by management.

Qualifications

- Possess a kind personality, the desire to contribute to a great team, and willingness to learn or improve skills.
- Ability to display a professional and polite image to guests and team partners.
- Must be 18 years of age or older.
- At least 2 years previous experience in food service and willingness to receive training.
- Ability to speak effectively in one-on-one and small group situations knowing that your feedback and input is important to the team.
- Ability to read and understand recipes and operational documents.
- Ability to work effectively with a team in a fast-paced, efficient, cooking environment.
- Ability to add, subtract, multiply, and divide. Ability to perform these operations using units of American money.
- Ability to provide a flexible schedule to work nights, weekends, holidays, and special events as needed.
- Required to regularly use hands and fingers. Ability to lift/move up to 30 pounds. Required to walk, stoop, kneel or crouch frequently. Must be able to stand regularly.