

## **Job Description: Greene's Pour House Cook**

**Position Overview:** As a Cook in our restaurant, you will play a critical role in preparing high-quality dishes for our guests in a fast-paced kitchen environment. Working as part of a dynamic culinary team, you will be responsible for executing menu items accurately and efficiently, while maintaining food safety standards and upholding the quality and consistency of our cuisine.

### **Key Responsibilities:**

#### **1. Food Preparation:**

- Prepare and portion ingredients according to recipes and menu specifications.
- Follow standardized recipes and cooking techniques to ensure consistency in flavor and presentation.
- Handle and store food items safely and hygienically to prevent contamination.

#### **2. Cooking and Assembly:**

- Cook and plate menu items in a timely and efficient manner during service hours.
- Operate various kitchen equipment, such as grills, fryers, ovens, and stovetops, with precision and safety.
- Monitor cooking temperatures and adjust as needed to ensure food quality and safety.

#### **3. Quality Control:**

- Inspect and taste dishes to ensure they meet quality standards before being served to guests.
- Maintain high standards of cleanliness and organization in the kitchen area, including workstations, equipment, and utensils.
- Follow proper food storage and rotation procedures to minimize waste and ensure freshness.

#### **4. Collaboration and Communication:**

- Coordinate with other kitchen team members to ensure smooth and efficient service.
- Communicate effectively with chefs, sous chefs, and servers to prioritize orders and minimize wait times.
- Assist in maintaining inventory levels and placing orders for supplies as needed.

#### **5. Adherence to Policies and Procedures:**

- Follow all kitchen policies, procedures, and recipes, including portion control and plating guidelines.
- Adhere to food safety and sanitation regulations, including HACCP standards, to maintain a clean and safe working environment.
- Comply with all health and safety guidelines, including proper handling of knives and other kitchen tools.

### Qualifications and Skills:

- Previous experience as a line cook or in a similar role in a restaurant or food service establishment preferred.
- Knowledge of basic cooking techniques and culinary fundamentals.
- Ability to work efficiently in a high-pressure, fast-paced environment.
- Strong attention to detail and accuracy in food preparation and plating.
- Ability to multitask and prioritize tasks effectively.
- Excellent communication and teamwork skills.
- Flexibility to work evenings, weekends, and holidays as required.
- Formal culinary training or education is a plus but not required.

If you have a passion for cooking and thrive in a dynamic kitchen environment, we welcome you to join our team as a line cook and contribute to delivering exceptional dining experiences to our guests!