



## Line Cook

### El Encanto Restaurants

**JOB TITLE:** Line Cook

**DEPARTMENT:** Kitchen

**SUPERVISOR:** Chef/Kitchen Manager

#### **JOB DESCRIPTION SUMMARY**

The Line Cook at El Encanto is responsible for managing one of several food delivery stations in a busy establishment. Cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

#### **PRIMARY RESPONSIBILITIES AND DUTIES**

- Promote, work, and act in a manner consistent with the El Encanto Mission Statement and Core Values.
- Always arrive at least 5 minutes before your scheduled time and in a clean uniform
- Immediately ask the Kitchen Manager or manager-on-duty about menu specials and any other product, menu issues you should be aware of.
- Always observe and complete opening and closing checklists.

- Count your opening product inventory; place all products in its proper location.
- Clean and organize your area if necessary. Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Knows and complies consistently with El Encanto's standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stock your food products and any equipment needed for station. Rotate products so that product from the prior shift is used first. Portions food products prior to cooking according to standard portion sizes and recipe specifications
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Make certain you have all product needed to assure a smooth service period. Notify the Kitchen Manager or the manager-on-duty if you lack any products needed.
- Check thermostat settings of grills, ovens, fryers and other kitchen equipment and adjust if necessary.
- Clean as you go - maintain a clean station and work area THROUGH OUT THE DAY.
- Follow recipe instructions EXACTLY as they are stated - ensure the quality, portion size, cooking time and consistency of every item that leaves your station.
- Follows proper plate presentation and garnish set up for all dishes
- Be available to perform prep work during slow periods. Check in with the Kitchen Manager for a prep work assignment during slow periods.
- Be a team player - support and assist your fellow team members whenever possible in whatever functions are required.
- Ensure that all cooking equipment used is operating correctly and at the proper temperature.

- Report any broken or malfunctioning equipment to the (Kitchen Manager or manager-on-duty).
- ALWAYS follow safe food handling practices.
- Know and follow proper plate presentation and garnish set up for all dishes.
- Use our product labeling system to label, date, rotate and store all food products.
- Prepare only what is on the Daily Prep List.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty
- Do not work more than scheduled hours unless directed by the Kitchen Manager or manager-on-duty.
- Always check with Kitchen Manager or manager-on-duty prior to checking out.
- Attends all scheduled employee meetings and brings suggestions for improvement

## QUALIFICATIONS FOR THE JOB

- **Efficiency and speed:** A good Line Cook must work quickly and efficiently so that our speed of service objectives are met while preparing food that meets our high standards of quality and plate presentation.
- **Organization:** Since speed of execution is so important so is maintaining and organized work area. A good Line Cook keeps a sufficient level of product ready in the right storage areas. A good Line Cook has the right tools and equipment ready when needed
- **Ability to perform well in a fact-paced work environment:** A good Line Cook must be able to think quickly on his/her feet with multiple activities going on at once. A good Line Cook doesn't get flustered easily and even enjoys the challenge of an extra busy shift.
- **Focus on quality, pride in work:** A Line Cook's work is placed directly in front of our guests. The type of job performed by our Line Cooks influences our guests' entire experience. Good Line Cooks take great pride in serving great food and follows our high standards of quality and consistency on every product that leaves their station.

- **Always a Team Player:** A good Line Cook is always aware of what's happening on the line and in the kitchen and is ready and willing to help others get the job done.

## REQUIRED/NECESSARY SKILLS

### Tools & Technology

- Commercial use:
    - blenders, grinders, slicers
    - broilers, convection ovens, deep fryers, griddles, grills, microwave ovens, ranges, rotisseries, steamers
    - cutlery (boning knives, chefs' knives, paring knives)
    - ovens (conveyor ovens, rotating rack ovens, salamander ovens, pizza ovens, smokers or smoke ovens)
  - Cutting machinery
  - Domestic knives (cimeter knives, filet knives, utility knives)
  - Food safety labeling systems
  - Point of sale terminal
  - Slicing machinery
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