

Line/Prep Cook

The mission of the 8th Lane Grill is pure and simple, treat every team member like family and become a happy ambassador for our guests.

We believe in taking care of our staff first in a way that creates loyalty, kindness, professionalism, and empathy.

The 8th Lane Grill aims to create a welcoming and enjoyable workplace that provides challenging and creative opportunities for all!

We are seeking an experienced line cook that will fit and thrive in our culture!

This position is responsible for preparing menu items, assisting the kitchen workers in the preparation of food items and set up allocated stations for menu, instructed by Chef and compliant with standards.

Duties and Responsibilities

- Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices
- Set up stations and collect all necessary supplies to prepare menu for service
- Arrange sauces and supplementary garnishes for allocated station
- Maintain the cleanliness of the cooking area
- Weigh, measure, and mix ingredients according to recipes using various kitchen utensils and equipment
- Season and cook food according to recipes
- Portion, arrange, and garnish food, and serve to food to servers
- Regulate temperature of ovens, broilers, grills, and roasters
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service
- Notify Chef in advance of likely shortages
- Close the kitchen correctly and follow the closing checklist for kitchen stations
- Make sure all the storage areas are tidy and all products are stored appropriately
- Constantly use safe and hygienic food handling practices
- Assist with all duties as assigned by Executive Chef and Sous Chef

Qualifications

- Previous kitchen experience required
- Understanding and knowledge of safety, sanitation, and food handling procedures
- Commitment to quality service
- Professional communication skills
- Ability to take direction
- Ability to work in a team environment
- Ability to work calmly and effectively under pressure

Schedule

Varying options available