

Little River Inn
POSITION DESCRIPTION

Position Title: Line Cook **Department:** Kitchen

FLSA Status: Non Exempt **Reports to:** Executive Chef **Revised:** 4/6/2021

Position Summary: Prepares high quality and consistent food for service to Restaurant customers following recipes and cooking instructions of the Executive Chef or Kitchen Manager. Follows safe food handling procedures properly rotates and stores food at his work station. Conducts food inventories and provides information for food orders.

Principle Job Duties:

1. Prepares high quality meals consistent with recipes and standards established by the Executive Chef.
2. Controls orders to make sure orders are timely.
3. Maintains food stocks and supplies in relation to scheduled work station to ensure quality, quantity, and proper rotation.
4. Follows safe food handling and safety practices.
5. Maintains active and positive communications with dining room staff.
6. Controls waste and ensures maximum utilization of supplies.
7. Maintains a clean and sanitary work area.

Qualifications and Skills required:

1. Minimum of 3 years kitchen experience.
2. Working knowledge of safe food handling practices including storage and rotation of food stocks.
3. Ability to read and interpret recipes producing a consistent high quality result.
4. Overall knowledge of all aspects of food preparation and use of kitchen equipment.
5. Well organized and productive.
6. Strong work ethic and commitment to quality.
7. Dependable
8. Ability to work well with kitchen and restaurant staff.

Physical Requirements:

See Attached

LITTLE RIVER INN

PHYSICAL/ENVIRONMENTAL JOB REQUIREMENT LIST

Job Title: Line Cook/Lead Cook/Pastry Chef/Executive Chef		Hrs. Worked Per Shift 7 to 8 hours		Hrs Worked per Week 32 to 40 hours				
Description of physical duties: Prepares food for Inn Restaurant and banquets. Utilizes various cooking equipment and utensils in preparation of food including grills, ovens, deep fryers, knives, slicers, blenders and other kitchen equipment.								
Activity	Never (0 hrs)	Occasionally <3hrs	Frequently 3 to 6hrs	Constantly 6 to 8 hrs				
Sitting		X						
Walking			X					
Bending at waist			X					
Squatting		X						
Standing				X				
Kneeling		X						
Crawling	X							
Twisting at Waist			X					
Hand use grasping				X				
Reaching above shoulder		X						
Pushing/Pulling		X						
Lifting Requirements			Carrying Requirements					
Lbs	0 hrs	0to3 hrs	3-6 hrs	6 to 8 hrs	0 hrs	0 to 3 hrs	3 to 6 hrs	6 to 8 hrs
0-10 lbs				X				X
11-25 lbs			X				X	
26-50 lbs		X				X		
51 -75 lbs		X				X		
75-100 lbs	X				X			
Environmental Factors								
Factor or Task		Yes	No	Describe				
Driving Cars or other equipment			X					
Walking on uneven ground		X						
Climbing Stairs		X		Occasionally				
Exposure to excessive noise			X					
Exposure to Temp extremes		X		Heat around ovens, grills, fryers. Cold in refers				
Exposure to dust, gas, chemicals or substances		X		Cleaning compounds, frying,, cooking products				
Use of Special protective equipment		X		Gloves, hats, and aprons				
Comments:								
Please Sign: _____ Date: _____								