

ETHOS VEGAN KITCHEN

JOB DESCRIPTION

COOK

Title:	Cook
Reports To:	General Manager, Manager, Key Employee (Manager-On-Duty)
Schedule Range:	Two hours before opening to one hour after closing
Employment Type:	Full-Time or Part-Time
Compensation:	Hourly Wage, based on tenure and experience

POSITION SUMMARY

Execute and plate hot and cold menu items as ordered. Wash dishes and maintain the dish area in conjunction with other shift personnel. Maintain the cleanliness and working order of the kitchen and its related work areas and equipment. Perform other duties on an as-needed basis.

DUTIES & RESPONSIBILITIES

- Consistently comply with our standard portion sizes, cooking methods, quality standards, and kitchen rules, policies and procedures.
- Complete or assist with preparation, portioning and stocking of daily pars as assigned.
- Use the standard recipe card for preparing all products. Do not rely on the memory of yourself or other employees.
- Portion food products for execution according to standard portion sizes and recipe specifications.
- Execute and plate hot and cold menu items as ordered.
- Follow proper plate presentation and garnishing for all dishes.
- Safe and sanitary operation of range, griddle, ovens, and all other kitchen equipment.
- Stock and maintain adequate levels of food product at line stations.
- Handle, store and rotate all products properly.
- Maintain a clean, organized and sanitary kitchen including prep tables, counters, shelves, range, griddle, ovens, refrigeration equipment and all other work area components.
- Maintain a clean, organized, sanitary and stocked work area.
- Inform Manager-on-Duty immediately of any product shortages, food quality issues or equipment problems.
- Wash and store all kitchenware, china, glassware and silverware. Load, run and unload dish machine.
- Maintain adequate levels of clean tableware for dining room and kitchen.
- Complete opening and/or closing task checklists.
- Perform side work as required.
- Perform other duties as assigned by the Manager-on-Duty.
- Report to work on time as scheduled, in uniform, and ready to work.
- Comply with all company policies and attend all scheduled employee meetings.

QUALIFICATIONS

- Have a minimum of 1 year experience in kitchen preparation and/or cooking.
- Be able to work effectively as part of a team.
- Be able to stand, walk, lift and work in hot and loud environment for long periods of time.
- Be able to reach, bend, stoop and easily lift up to 60 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours)
- Be able to communicate clearly and effectively in English.