



Job Description: Cook

Duties and Responsibilities

- Measure and assemble ingredients for menu items.
- Collaborate with the other Cooks and Prep Cooks to prepare meals.
- Maintain accurate food inventories.
- Properly store food items at appropriate temperatures.
- Rotate stock items as per established procedures.
- Ensure that the food prep area and kitchen are cleaned and sanitized at the end of your shift.

- Requirements and Qualifications

- High school degree or equivalent; or relevant work experience.
- Willing to work nights, weekends, and holidays.
- Willingness to work in a fast-paced environment and stay cool under pressure.
- Strong knowledge of proper food handling procedures.
- Must pass criminal background check.
- ServeSafe Certification preferred.