

JOB DESCRIPTION

Position Title	Line Cook
Department	CBS SCENE Restaurant & Bar
FLSA Status	Non-Exempt
Reports to	Sous Chef
Date	

Position Summary

As a member of the team of CBS Scene Restaurant & Bar, you will be responsible for cooking food to the standards set by CBS Scene, ensuring a consistent high quality is product delivered to our guests.

Position Responsibilities

- Responsible for grilled, broiled, sautéed, fried, roasted and cold items
- Ability to portion food items prior to cooking
- Plate and garnish cooked food items with appropriate garnishes
- Maintain and review prep lists, check daily pars and maintain pars
- Control quality of food to avoid waste. Ensure proper rotation and utilization
- Responsible for maintaining a sanitary kitchen station in ordinance with health code standards
- Communicate with Executive Chef on all problems, complaints and discrepancies
- Maintain a positive attitude relationship with all vendors, employees and guests
- Special projects and assignments as business dictates

Essential Skills, Qualifications and Experience

- Minimum 3 years as a Cook in a high volume/ high quality operation
- Ability to deal well with change and uncertainty and flexible enough to adapt and sensibly respond to the situation at hand
- Ability to handle multiple tasks effectively
- Ability to produce a quality product on a consistent basis
- Ability to work late nights and weekends
- Positive attitude

Non-Essential Skills, Qualifications and Experience

- Experience in property openings
- Training experience
- Serve-safe certified

Supervises

- NA