



Line cook – Phantom Creek Estates

Job Responsibilities

- Set-up and stocking food items
- Preparing menu items during service
- Maintains standards for receiving and storing food
- Ensures compliance with food handling and hygiene standards
- Recognizes products, presentations, and flavors of superior quality
- Follows proper handling and the right temperature of all food products
- Practicing of holding and storage operations, stocking and food rotation, and guaranteed food service sanitation standards are met
- Practicing kitchen cleanliness, including the dish area during slower seasons when there is no dishwasher on staff

Job Qualifications

- Basic culinary training or associate degree in culinary arts
- Creative
- Catering, banquet, or group menu experience is an asset
- Flexible schedule including the ability to workdays, evenings, weekends, holidays, and extended shifts
- Capable of performing moderate physical activities, including standing, walking, climbing, reaching, and carrying. Requires lifting and moving objects up to 40 lbs. in weight.