

**Line Cook Description**

**Job Brief**

A Line Cook is responsible for prepping food and plating dishes according to menu specifications. To be successful in this role, the ideal candidate will possess excellent communication, multi-tasking skills and be a team-player. Ultimately, you will play an essential role in contributing to a positive work environment and delivering quality products to help create exceptional experiences for customers!

**Responsibilities**

* Setting up and stocking stations with all necessary supplies
* Memorizing recipes, policies, procedures, and standard portion sizes
* Preparing ingredients and components of each recipe on the restaurant’s menu
* Maintaining freshness of product and rotating old product out
* Working with a team of Cooks to handle varying levels of activity
* Maintaining a clean, sanitary, and safe workspace at all times to avoid contamination
* Being aware of and following all kitchen health and safety regulations and guidelines
* Prepare food for service to spec (e.g., chopping vegetables, butchering meat, or preparing sauces)
* Clean up station and take care of leftover food
* Stock inventory appropriately
* Ensure that food comes out high quality and in a timely fashion
* Comply with nutrition and sanitation regulations and safety standards
* Maintain a positive and professional approach with coworkers and customers
* Performs other related duties as assigned.

**Requirements**

* Food Safety Certificate
* WHIMIS Certificate
* Proven cooking experience, including experience as a Line Cook or Prep Cook
* Understanding of various cooking methods, ingredients, equipment, and procedures
* Accuracy and speed in executing assigned tasks
* Familiar with industry’s best practices
* High level of professionalism
* Reliable transportation to and from work location
* Knowledge of sanitation regulations
* Flexible to work various shifts (day/evening/weekends/holidays)
* Ability to work in a fast-paced environment and perform well under pressure
* Strong organization skills
* Detail-oriented and thorough
* Ability to work as part of a team

**Compensation**

* $16-19/hr depending on experience
* 50% off food while working
* 25% off most food, drinks and merchandise when not working
* 25% discount at Cows Ice Cream, Boom Burger, Anne’s Chocolates and Moo Moo Grilled Cheesery
* Tip share

I have read the above job description and understand the requirements of my position. I agree to arrive to work, ready to work, with a positive attitude. I will adhere to all health and safety, as well as cleaning and sanitization polices as outlined in the OHS and Sanitization binders.

I understand that the importance of my position in Receiver Coffee Company and will always strive to uphold the company mission of having a positive impact everyday through a commitment to excellence in products, services and café environments.

By signing this document, I agree to the responsibilities and duties outlined therein.

