

# Line Cook Job Description template

## Line Cook Job Description Template/Brief

We are seeking a skilled Line Cook to join our kitchen team. The Line Cook will prepare and cook dishes according to our restaurant's recipes and standards. This role involves working efficiently in a fast-paced environment and collaborating with the kitchen staff. The ideal candidate should have culinary experience, attention to detail, and the ability to follow instructions precisely.

## Line Cook Job Profile

A Line Cook operates in a key role on the kitchen line, preparing ingredients and cooking dishes to meet customer orders. They ensure that food is prepared and cooked to the highest standards of quality and presentation. This position requires stamina, attention to detail, and a commitment to maintaining kitchen hygiene and safety standards.

## Reports To

The Line Cook reports to the Head Chef or Kitchen Manager.

## Line Cook Responsibilities

- Prepare and cook menu items in accordance with recipes and standards.
- Set up and stock stations with necessary supplies and ingredients.
- Ensure food preparation areas are clean and sanitized.
- Assist in the preparation of ingredients and kitchen mise en place.
- Manage and maintain food storage and inventory.
- Communicate effectively with kitchen staff to ensure smooth operations.
- Monitor food portions and waste to control costs.
- Adhere to all food safety regulations and quality controls.
- Assist with menu planning and suggest new dishes.

## Line Cook Requirements & Skills

- Previous experience as a Line Cook or in a similar role.
- Culinary degree or equivalent experience preferred.
- Understanding of various cooking methods, ingredients, and equipment.
- Ability to work in a fast-paced, high-pressure environment.
- Strong organizational and multitasking skills.
- Ability to work with a team and communicate effectively.
- Flexibility to work shifts, including evenings, weekends, and holidays.