



Kitchen Staff: This position is responsible for preparing and cooking food items that result in high quality of taste and appearance to satisfy guests and maximize food revenues.

Responsibilities:

- Observe and practice all established health and sanitation procedures.
- Ensure all products are prepared, held and served at correct temperatures.
- Ensure the proper rotation, labeling and dating of all products.
- Use the proper utensils and portions at all times.
- Keep work area clean, sanitized, and organized.
- Keep management informed of food quantities and quality in prep, on the line and in holding cabinets.
- Coordinate orders to ensure they are cooked timely and with accuracy
- Assist with re-stocking of all paper supplies and food items as needed.
- Perform all opening and closing procedures as indicated in the Employee Training Manual.
- May be assigned to work multiple stations throughout the shift.
- Implement and follow sanitary practices for food handling, general cleanliness and maintenance of kitchen and/or serving areas.
- Ensure compliance with all applicable health and safety regulations.
- Perform other related duties, tasks and responsibilities as required from time to time.