

**Cold Spring Tavern
Line Cook**

Job Description:

- Prep, cook, and season ingredients consistently, according to designated recipes and quality standards.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Maintain freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Manage guest orders in a timely and efficient manner.
- Ensure knowledge of the menu and food products.
- Stock and maintain designated food station(s).
- Maintain cleanliness and comply with food sanitation standards and Health Department regulations at all times.
- Multitask and manage time efficiently during shift.

Job Skills, Requirements and Expectations:

- You are 18 or older.
- Minimum one year of prep or line cook experience.
- Have or willing to obtain a California Food Handlers Card or ServSafe Certificate
- You are dependable, honest, professional, detail oriented and organized
- You work well as part of a team and leave your ego at the door
- You are respectful of others, listen well, follow instructions and can communicate well with supervisors and co-workers
- You're familiar with the following tools: ovens, knives, grinders, graters, blenders, slicers, commercial dishwashers, ranges, hood systems, and, thermometers.
- You have the ability to stand for extended periods of time, lift and carry at least 25 pounds, walk, reach, stoop, crouch, and/or kneel
- You are passionate about the hospitality industry, giving your best, and are hungry to learn.

Other Requirements:

- You must have reliable transportation, know your schedule, be on time, and able to work nights, and weekends.
- Depending on the needs of the business, there may be opportunities for extra hours or flexibility.