

LINE COOK

JOB OVERVIEW:

Noon Whistle Brewing Company is searching for a qualified line cook to join our team. Our kitchen is looking for someone who is detailed oriented and can efficiently operate/multitask in a fast-paced environment.

A successful cook is able to follow instructions and be open to constructive criticism. Experience in using a variety of ingredients and different cooking techniques is a plus. We want each plate to be prepared according to our recipe and specifications to ensure a consistent product and guest experience.

DUTIES & RESPONSIBILITIES:

- Prepare workstations
- Complete all assigned prep-work
- Present dishes to meet our specifications
- Maintain a sanitized and neatly arranged station
- All food and equipment must be stored and handled to meet safety regulations
- Clean as you go (manual and machine wash dishes, maintain sanitary cooking equipment, sweep, mop, garbage and others)

REQUIREMENTS:

- Proficient in English and Spanish preferred
- Ability to stand on your feet for several hours
- Ability to lift at least 55 lbs.
- Experience working as a line or prep cook
- Previous knowledge of various cooking methods (sauté, grilling, baking, etc.)
- Must comply with all sanitation procedures
- Food Handler Certificate

SKILLS:

- Good Communicator
- Teamwork Oriented
- Maintains a Good Energy Level
- Thorough and Organized
- Professional and Punctual

Please send resume to Darrin@noonwhistlebrewing.com.