

JOB DESCRIPTION

Job Title: Line Cook

EL MONO
FRESH FLAVORS OF PERU

Reports To

General Manager/Assistant Manager

Job Summary

Cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also, perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

Activities & Responsibilities

Primary

- Promote, work, and act in a manner consistent with the mission of **EL MONO**: *To change lives one palate at a time by making available Prime Peruvian Cuisine to all types of patrons wanting to embark on an unforgettable culinary adventure.*
- Inspect and clean, and maintain food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, fryers, roasters, and other kitchen equipment.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Knows and complies consistently with the restaurant's standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Responsible for the quality of products served.
- Stocks and maintains sufficient levels of food products at line stations to support a smooth service period.
- Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
- Turn or stir foods to ensure even cooking.
- Season and cook food according to recipes or personal judgment and experience.
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment.
- Portion, arrange, and garnish food, according to standard portion sizes and recipe specifications and serve food to servers or guests.
- Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
- Follow proper plate presentation and garnish set up for all dishes.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Carve and trim meats such as beef, veal, ham, pork, and lamb for hot or cold service, or for sandwiches.
- Assists in food prep assignments during off-peak periods as needed.
- Substitute for or assist other cooks during emergencies or rush periods.
- Closes the kitchen following the closing checklist for kitchen stations and assists others in closing the kitchen.
- Attend all scheduled employee meetings and offers suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.

Activities & Responsibilities

Supplemental

- Consult with supervisory staff to plan menus.
- Keep records and accounts.
- Coordinate and supervise work of kitchen staff.
- Estimate expected food consumption, requisition supplies, or procure food from storage.
- Butcher and dress animals, fowl, or shellfish, or cut and bone meat prior to cooking.
- Bake breads, rolls, cakes, and pastries.

Tools & Technology (examples in parentheses)

- Commercial use:
 - blenders, grinders, slicers
 - broilers, convection ovens, deep fryers, griddles, grills, microwave ovens, ranges, rotisseries, steamers
 - cutlery (boning knives, chefs' knives, paring knives)
 - ovens (conveyor ovens, rotating rack ovens, salamander ovens, pizza ovens, smokers or smoke ovens)
- Cutting machinery
- Domestic knives (cimeter knives, filet knives, utility knives)
- Food safety labeling systems
- Personal computers
- Point of sale terminal
- Slicing machinery
- Menu planning software
- Point-of-sale software (Breadcrumb)
- Spreadsheet software (Microsoft Excel)

Minimum Qualifications

- One or more years of experience in kitchen preparation and cooking (2 years minimum Preferred)
- At least 6 months' experience in a similar capacity
- Able to communicate effectively with managers and kitchen personnel
- Able to reach, bend, stoop and frequently lift up to 40 pounds
- Able to work in a standing position for long periods of time (up to 9 hours)