

# JOB DESCRIPTION

## *Line Cook / Grill Cook*

**DEPARTMENT:** Food and Beverage

**REPORTING TO:** Executive Chef, Sous Chef

### **JOB SUMMARY**

Works closely with the Executive Chef and the Sous Chef. No supervisory duties are included in this position.

The key objectives and goals for the line cook / grill cook are established with the Executive Chef and reviewed during the annual performance evaluation.

### **RESPONSIBILITIES & EXPECTATIONS**

Sets up cooking line and prepares food.

Additional duties include but are not limited to:

- Gathers all supplies needed to prepare the meal.
- Prepares all foods from the menu using standard recipes in accordance with club standards.
- Keeps station and cooking equipment clean.
- Checks supplies needed for next meal.
- Sets up, maintains and breaks down cook station.
- Identifies product needs and requisitions items needed to prepare menu items.
- Notifies Sous Chef in advance of expected shortages.
- Maintains security and safety in work area.
- Maintains neat professional appearance and observes personal cleanliness rules at all times.
- Adheres to local health and safety regulations.
- Maintains the highest sanitary standards.
- Ensures that work area and equipment are clean and sanitary.
- Covers, dates and properly stores all leftover products that are re-usable.
- Assists with other duties as assigned by the Sous Chef.

### **PHYSICAL ACTIVITY AND STRENGTH REQUIREMENTS**

This job entails much physical activity and a strength level of up to 50 pounds. The Cook must have outstanding personal hygiene and understand proper food handling procedures.

<b>PHYSICAL DEMANDS</b>	<i>Frequency</i>	<b>PHYSICAL DEMANDS</b>	<i>Frequency</i>
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--Standing	Continuously	--Stooping	Occasionally
--Walking	Continuously	--Balancing	Occasionally
--Sitting	Occasionally	--Kneeling	Occasionally
<b>STRENGTH</b>		--Crouching	Occasionally
--Lifting	Occasionally	--Crawling	Occasionally
--Carrying	Occasionally	--Reaching below waist level	Occasionally
--Pushing	Occasionally	--Reaching overhead	Occasionally
--Pulling	Occasionally	--Twisting	Occasionally
--CLIMBING	Occasionally	--SEEING	Continuously
--TALKING	Frequently	--FEELING	Frequently
--HEARING	Frequently		

**FREQUENCY SCALE:**

OCCASIONALLY 1% - 33% of the workday

FREQUENTLY 34% - 66% of the workday

CONTINUOUSLY 67% - 100% of the workday

<b>OTHER FACTORS</b>	<b>EXIST?</b>	<b>COMMENTS</b>
<b>Environment</b>		
--Inside	95%	
--Outside	5%	
Extreme Cold	Yes	Walk-in freezer
Extreme Heat	Yes	Grill area
Wet	Occasionally	Hosing off mats
Noise/Decibel level	Yes	Vent fans
Vibration	No	
<b>Hazards</b>		
--Mechanical	Yes	Various devices, meat slicer, grill, oven, dishwasher, etc.
--Electrical	Yes	Plugging various devices into outlets
--Burns	Yes	Grills, oven, stove, steamer, etc.
--Explosives	No	
--Radiant Energy	No	
--Other		
<b>Atmospheric Conditions</b>		
--Fumes	Yes	Cooking area, cleaning chemicals
--Odors	Yes	Cooking area, cleaning chemicals
--Dusts	Yes	Every day dust and dirt
--Mists	Yes	Cleaning chemicals
--Gases	Yes	Gas burners