

Cook/Manager

The cook manager position is hands-on cooking with leadership responsibilities within a kitchen environment. You will oversee the overall operations of the kitchen, including staff management, food quality control, inventory management, and ensuring compliance with health and safety regulations.

Responsibility:

Food Prep: Preparing ingredients, chopping, slicing, and measuring according to recipes. Ensuring dishes are cooked accurately and promptly to meet customer order

Cooking food: Follow recipes to grill, fry, sauté, broil, or steam food

Presentation: Arranging food on plates in an aesthetically pleasing manner.

Food safety: Maintaining high standards of hygiene and sanitation in the kitchen, ensuring compliance with food safety regulations.

Quality control: Inspecting food quality throughout the cooking process, ensuring consistency and proper portion sizes.

Deliveries: Receive orders from deliveries. Verify quality, quantity, price, items omitted, damaged, returned, or backordered.

Kitchen Maintenance: Keep kitchen, grills, fryers, stove, oven, refrigerators, freezers, walk-ins, dishwasher, sinks, and food surfaces clean, sanitized, and neat at all times. Replenish soaps, sanitizers, towels, rinse agents as needed.

Staff supervision: Managing kitchen staff including line cooks, prep cooks, and dishwashers; assigning tasks, and providing training.

Inventory control: Monitoring food stock levels, ordering supplies, and managing food costs.

Menu planning: Collaborating with the management team to develop new menu items and adjust existing dishes.

Scheduling: Creating staff schedules with management team based on projected business volume.

Desirable Skills:

- ❖ Leadership skills
- ❖ Attention to detail
- ❖ Physical Stamina to withstand a full shift potentially on your feet, and be able to handle extreme heat and a fast paced work shifts.
- ❖ Knowledge of safety procedures, including safe temperatures at which ingredients must be kept and to which food must be prepared to avoid foodborne illness
- ❖ Ability to work as part of a team, collaborating on complex dishes
- ❖ Interpersonal skills to interact with a variety of other people, such as wait staff, dishwashers, management and sometimes customers
- ❖ Calm demeanor to work in a high-stress, fast-paced environment
- ❖ Accountability for the dishes you prepare measuring up to the expectations of management and customers alike
- ❖ Comprehension and organization to follow direct orders and recipes and to correctly prepare dishes to the standards of the restaurant
- ❖ Manual dexterity and hand-eye coordination to handle tools, such as knife techniques for chopping, slicing, cutting and dicing