



Position Description – Cook

Essential Purpose & Duties

Accurately and efficiently cook meats, fish, vegetables, soups and other food products as well as prepare and portion food products prior to cooking. 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.

To consistently improve and refine the skillset and knowledge of all resources, equipment, and product knowledge of the restaurant as a whole.

Properly orchestrate all opening and closing duties pertaining to but not limited to the specific position. Assist as directed in all operational side-work duties.

Have a working knowledge of all resources and tools pertaining to the BOH. Assist in the overall cleanliness of the restaurant and all equipment within.

Assume 100% responsibility for quality of products served. Know and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.

Stock and maintain sufficient levels of food products at line stations to assure a smooth service period. Portion food products prior to cooking according to standard portion sizes and recipe specifications.

Maintain a clean and sanitary work station.

Job Knowledge & Education Requirements

- Minimum two years of kitchen and cooking experience.
- Associate degree or higher a plus, with preference in Culinary studies.
- Knowledge of beer & wine a plus.
- Food Handlers Certification valid and active required.
- Familiar with OSHA compliance and basic health regulations of CA.

Skills & Traits

- Personable with strong communication skills.
- Detailed orientated.
- Well-groomed and professionally presentable.
- Organized and efficient with all aspects of working operations.
- High quality of standard for service and execution of all work-related tasks.
- Problem solving and team first mentality.



- Courteous and respectful to all guests and fellow staff members.
- Ability to stay on feet for entire shift (5-8) hours.