

Cook

The cook is the heart of the dining experience. You will cook with heart, soul and love like your grandmother did. Our cooks must have the ability to execute our recipes with passion. Southern food is all about feeling the love while tasting the great flavors. Menu additions or modifications are not permitted without the consent of the owners.

Available hours:

Tuesday, Wednesday & Thursday: 3 to close (restaurant closes at 10, expect to stay later as needed for clean-up and next day prep)

Friday: 3 to close (restaurant closes at 11, expect to stay later as needed for clean-up and next day prep)

Saturday: 11 am to close (restaurant closes at 11), expect to stay later as needed for clean-up and next day prep)

Sunday: 11 to 4

Specific Duties:

- Pleases customers by providing a pleasant dining experience
- Serves meals by reviewing recipes; assembling, combining, and cooking ingredients; and maintaining a sanitary kitchen
- Attends to the detail and presentation of each order
- Places and expedites orders
- Communicates with FOH Manager for 86 items and POS entry issues
- Adheres to proper food handling, sanitation, and safety procedures; maintains temperature and Hazard Analysis Critical Control Point (HACCP) logs as required; and maintains appropriate dating, labeling, and rotation of all food items
- Stores leftovers according to established standards
- Coordinates daily food supply inventory in coordination with Kitchen Manager
- Communicates inventory needs or delivery issues with Prep Cook
- Contributes to daily, holiday, and theme menus in collaboration with Owners
- Maintains cleanliness and sanitation of equipment, food storage, and work areas
- Completes cleaning according to daily and weekly schedules and dishwashing/pot washing as needed
- Must be ServSafe Food Handler certified

Pay:

\$15-\$18/hr depending on experience