



LINE COOK

Department: KITCHEN

Wage Category: Non-Exempt, Hourly

Reports To: Head Chef

Position Summary:

To prepare and deliver to a busy restaurant, providing a high standard of production in a busy hotel restaurant.

Also be able to undertake a varied list of food preparation for the kitchen on a daily basis. Reports to Head Chef.

Essential Duties and Responsibilities:

- Responsible for cleanliness, stock control, organization and standards of the operations.
- Ensuring that the production, preparation and presentation of food are of the highest quality at all times.
- Attending all department and hotel meetings as necessary.
- Manages and develops relationships with key internal and external stakeholders.
- Other assignments and duties may be assigned on an as-needed basis.

Minimum Qualifications:

- A passion for food.
- An ability to work independently.
- An understanding of health and safety and food safety regulations.
- Requires ability to relate to the public in a warm, friendly manner in providing a hospitable environment.
- Demonstrates a professional mannerism and strong work ethics.
- Flexible work schedule required including some weekends.

Safety and Work Habits:

- Maintain an acceptable attendance record, punctuality and meeting deadlines.
- Participate in training sessions and seminars, which may be held outside of regular shift hours, and on or off the regular work location.
- Responsible for adhering to policies, procedures and practices.

Skills and Knowledge:

- Responsible for cleanliness, stock control, organization and standards of the operation.

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- Ability to work independently, flexible hours, without supervision, and function effectively in a customer service environment.
- Must be able to communicate in pleasant manner, in person, by telephone, and electronically.
- Physically able to perform all job functions and duties.
- Effectively communicate in English orally, in writing or electronically.
- Work effectively in a service-oriented environment subject to frequently changing priorities.
- Follow through on assignments, using problem-solving skills and sound judgment.
- Interact with members of the team and other business contacts in a positive and cooperative manner.

Education and/or Experience:

- High school or equivalent education required.
- line cook: 2 years
- Hospitality experience preferred

Additional Provisions:

This job description is not a written or implied contract, and may be revised or amended at any time and for any reason. This job description is not intended to be all-inclusive. It is understood that the employee will also perform other reasonable, related business duties if requested to do so by the immediate supervisor or other management personnel. Winvian reserves the right to amend, alter, modify, revise, reduce, restrict and/or terminate any or all of its Policies and Procedures at any time and for any reason, including, particularly but without limitation, those provisions regarding employee benefits.