

## Line Cook Job Description

**Objective:** To represent the highest standard of excellence in guest services.

**Reports to:** Chef

**Specific Expectations:** The primary purpose of the position is to efficiently act as a plate artist. The Line Cook is creative and cost-efficient. The Line Cook will tackle the challenge of creating appealing and delicious dishes with imagination. The Line Cook will ensure all guests receive a dish with a quality presentation.

### **Opening Duties:**

1. Sign in on the timesheet and check the communications binder or board for announcements and memos;
2. Review the Banquet Event Orders and all upcoming functions;
3. Ensure all tools and equipment are properly sanitized and in good working order;
4. Turn on grills, broilers, steam tables, irons, lamps, etc.;
5. Organize all tools—spatulas, spoons, pots, boards, bowls, bottles, etc.;
6. Follow the FIFO principles to ensure the proper inventory will be utilized;
7. Inform other Culinary staff of menu changes.

### **Shift Duties:**

- ✓ Assist the Kitchen Stewards as necessary;
- ✓ Clean and maintain the work area throughout the shift;
- ✓ Communicate all pertinent information to Culinary staff;
- ✓ Distribute the menus to proper personnel;
- ✓ Garnish each dish to look as visually appealing as possible;

- ✓ Inspect each plate and sign off for appearance and correctness;
- ✓ Prepare plates according to guest desires and Canad Inns standards;
- ✓ Wrap, label and date all food.

**Closing Duties:**

1. Assist with closing down the buffet. Wrap and label all unused food;
2. Change the sanitizer pail;
3. Filter fryers;
4. Fill all cold food countertops;
5. Turn off all equipment;
6. Reset steam table;
7. Sweep;
8. Communicate with the relief personnel;
9. Clean and sanitize the workstation for the next shift.

**Qualifications:**

- ✓ Able to work days, evenings and/or weekends;
- ✓ Can acquire Criminal Background Check and Food Handler and WHMIS certificates;
- ✓ Clean with excellent hygiene habits;
- ✓ Communicates effectively;
- ✓ Detail-oriented;
- ✓ Experience in short orders;
- ✓ Formal or informal training and/or education;
- ✓ Multi-tasks efficiently;
- ✓ Organized, accurate and reliable;
- ✓ Physically fit and can carry light loads;

- ✓ Positive attitude;
- ✓ Recognizes and resolves problems quickly and efficiently;
- ✓ Willing to learn and take orders and direction.

**Supplies & Equipment:**

1. Clean and pressed uniform
2. Double-baller
3. Knives
4. Probe thermometer
5. Zester

**Workplace Abilities:**

- ✓ Act as a positive spokesperson for the Canad Inns;
- ✓ Assume accountability and responsibility of all duties as assigned by management;
- ✓ Cook and prepare dishes accurately and efficiently;
- ✓ Create and prepare a variety of dishes and sides, including soups, sauces, poultry, meats, fish and starches;
- ✓ Ensure equipment and supplies are efficient and sufficient;
- ✓ Handle a fast-paced environment;
- ✓ Review and understand all work orders or contracts;
- ✓ Stand, walk and remain on feet and perform job duties for entire shift duration;
- ✓ Work quickly and quietly.

**All job descriptions are subject to a periodic review. Other duties will be assigned by management occasionally. Changes will be discussed prior to or at the time of amendment.**