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|  | JOB DESCRIPTION  Hourly Staff |

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| **Position Title:** | **Twelve Eighty – Line Cook** |
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| **Term of Office:** | September 1 to April 30  May 1 to August 31 |
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| **Supervisor:** | Kitchen Manager and Assistant Kitchen Manager |
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| **Remuneration:** | Refer to MSU OPERATING POLICY 2.2 - EMPLOYMENT (WAGES) |
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| **Hours of Work:** | Variable |

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| **General Scope of Duties** |
| To prepare and cook the freshest, top quality food as per Twelve Eighty specifications and per server’s order. |

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| **Major Duties and Responsibilities** | | |
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| **Category** | **Percent** | **Specifics** |
| Operations Function | 75% | * Set up of workstation in the most efficient way to meet business needs and requirements * Prepare and present items in your area to meet Twelve Eighty specifications and server’s orders * Stock the area as needed and after peak periods * Minimize wastage by using methods as outlined in the food manual * Keep area clean at all times to prevent injury and bacteria growth |
| Other | 25% | * Assist with dishwashing and garbage removal * Assist with putting away deliveries * Other duties as assigned by the Manager |

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| **Knowledge, Skills and Abilities** |
| * Skills in verbal communication required to deal with customers and others within the organizations * Must have organizational skills * Background in customer service oriented industry |

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| **Effort & Responsibility** |
| * Ability to make decisions quickly and often without warning (i.e. customer service situations) |

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| **Working Conditions** |
| * Work environment is pleasant but challenging. Often the line cook is performing several tasks simultaneously * Loud volume, noisy, smoky environment * Potential risk of personal injury * Late evenings and weekends * Some heavy lifting may be required |

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| **Training and Experience** |
| * Past restaurant experience preferred * Experience in campus environment preferred * Some computer experience is an asset |

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| **Equipment** |
| * P.O.S., printer, sharp knives, tongs, ladles, serving spoons, various cooking equipment, (oven, fryers, broiler, stove top, dishwasher) |