

1852

GRILL ROOM

MACKINAC ISLAND

Line Cook

Responsible for food preparation and general kitchen sanitation. Must have advanced knowledge of kitchen equipment, including knife handling. Responsible for maintaining a clean cooking and working area. Must be able to read and call all incoming tickets. Must maintain a neat and professional appearance and manner.

Principal Duties and Responsibilities

- Responsible for prep work of main kitchen and associated kitchens. Including AM line, PM line
- Responsible for cooking and plating all orders
- Maintain a clean work area
- Monitor inventory at all times and report items that need to be reordered
- Responsible for receiving incoming food orders and rotating stock
- Responsible for maintaining a clean uniform
- Other duties as assigned

Knowledge, Skills and Abilities Required

- Knowledge of kitchen sanitation
- Advanced knife handling skills
- Basic reading and math skills
- Ability to lift over 50 pounds on a regular basis
- Ability to measure ingredients accurately
- Basic knowledge of kitchen equipment
- Ability to understand and carry out directions

Reporting Relationship

Reports to Sous Chef and Executive Chef

Uniform Items Required to be Purchased Before Arrival

- Non-skid soled shoes