

Line Cook

Position Summary

Line cooks at The Foundry are craftsmen. They are guardians of flavor, technique, and consistency, ensuring every dish reflects our pride in quality and pursuit of excellence. The line thrives on collaboration, discipline, and a refusal to cut corners.

Essential Responsibilities

- Execute dishes according to recipes and plating standards.
- Maintain mise en place with readiness and discipline.
- Work collaboratively with expo and fellow cooks to manage ticket flow.
- Uphold food safety and FIFO storage practices.
- Control waste by respecting product and portioning accurately.

Qualifications

- Prior line cook experience preferred.
- Proven knife and culinary technique.
- Understanding of food safety and sanitation practices.

Physical Requirements

- Lift up to 50 pounds.
- Stand for long hours in high-heat environments.
- Frequent bending, reaching, and repetitive motions.

Hospitality Lens

Every plate is a promise. Guests may not see the effort, but they will taste the difference in ingredients treated with respect and dishes made with integrity.

Employment Disclaimer

This job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities. Duties, responsibilities, and activities may change at any time with or without notice. Employment with The Foundry Gastropub is at-will, meaning that either the employee or the employer may terminate the employment relationship at any time, with or without cause or notice.