

Lead Cook

Position Summary

The Lead Cook is a role model in the kitchen — bridging the chef's vision with the team's execution. They embody The Foundry's philosophy: craft first, precision over speed, collaboration always. Every shift, they set the tone for excellence and accountability.

Essential Responsibilities

- Lead the line during service, ensuring timing, quality, and consistency.
- Train and mentor team members in recipes, plating, and standards.
- Assist with prep planning, ordering, and inventory management.
- Uphold sanitation and safety at the highest standard.
- Communicate calmly and effectively with chefs and managers.

Qualifications

- Minimum 2 years of kitchen experience with leadership responsibilities.
- Strong culinary knowledge and proven consistency.
- Ability to coach, motivate, and hold others accountable.

Physical Requirements

- Lift up to 50 pounds.
- Stand for extended shifts in high-heat environments.
- Frequent bending, reaching, and rapid movement.

Hospitality Lens

A Lead Cook doesn't just cook food — they shape culture. Their leadership ensures that every plate tells the story of The Foundry: no shortcuts, only excellence.

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.