



## Line cook

### Responsibilities:

- Setting up the workstation
- Ability to follow recipe instructions
- Memorizing recipes, policies, procedures, and standard portion sizes
- Preparing ingredients and components of each recipe on the restaurant's menu
- Basic knowledge of mathematics to make correct measurements of ingredients
- Maintaining freshness of product and rotating old product out
- Understanding of food preparation techniques
- Knowledge of various cooking methods and procedures
- Experience in using different cooking tools, equipment, and utensils
- Monitoring and managing cooking tools and ingredients
- Maintaining a clean, sanitary, and safe workspace at all times to avoid contamination
- Taking orders from the wait staff and preparing food according to customer preference
- Making adjustments to accommodate clients with specific diet and health concerns
- Working independently and handling varying levels of activity
- Comfortable in fast-paced, high-pressure environments
- Notify supervisors of low inventory and recommend new inventory;
- Training staff in the preparation, cooking, and handling of foods
- Assist in developing recipes that comply with company goals
- Strong communication skills, both written and verbal
- Organizational skills
- Able to withstand long hours of standing, bending, and moving around
- Maintain a professional appearance adhering to company grooming policy;
- Maintain a high level of professionalism, positive demeanor, and etiquette at all times;
- Directly or indirectly provide superior customer service
- Work in cooperation with supervisors and co-workers and promote excellent employee relations with co-workers;
- Assist with problem-solving any potential guest or staff complaints and alert management on issues that need further follow-up;
- Assist with dishwashing throughout your shift
- Perform other duties as required.



## Qualifications:

- Must possess previous cooking experience in a fast-paced environment;
- Experience in Prep and excellent finishing skills;
- Reliable and dependable work ethic;
- Must be able to work well under pressure and multi-task in a busy, fast-paced work environment;
- Must have the ability to walk and stand for prolonged periods (regular work shift 8 hours);
- Must have the ability to frequently use hands, wrists, arms, shoulders, and back to grip, carry, lift, balance, and extend in order to prepare food
- Must have the ability to frequently bend and straighten, stand in one spot, use legs, back hips for support in order to prepare food
- Excellent verbal English communication skills; Ability to read and write in English;
- Must be able to get certified in WHMIS training.
- Must be able to get Safe Food Handling Certificate

## All employees at Niagara Falls Cat Cafe are expected to:

- Comply with the duties of workers or supervisors, as prescribed by Section 27 or 28 of the Occupational Health and Safety Act.
- Comply with all applicable NFCC Occupational Health and Safety policies, procedures and protocols.
- Demonstrate a positive health and safety attitude to ensure NFCC continuously provides a safe entertainment destination for patrons and co-workers.