



Urban Fusions

Job Description: Lead Cook

Position Overview

The Lead Cook is essential to Urban Fusion's culinary operation. This pivotal role combines the artistry of food with the discipline of effective leadership. Lead Cook oversees every stage from food preparation to the final plating and delivers an exceptional dining experience for guests.

Key Responsibilities

- Lead Cook is responsible for plating appealing dishes that align with the restaurant's vision, culinary trends, and customer preferences.
- The Lead Cook supervises and motivates the kitchen staff. This involves delegating tasks and fostering a positive, collaborative environment. Lead Cook leads by example, setting the standard for professionalism, work ethic, and culinary excellence.
- Maintaining the highest standards in food quality, presentation, and taste is paramount. The Lead Cook inspects dishes before service and implements systems to ensure every plate leaving the kitchen is flawless; address and resolve any inconsistencies promptly.
- Ensuring compliance with food safety regulations and maintaining a clean, organized kitchen is non-negotiable
- The fast-paced nature of a kitchen demands quick thinking and decisive action. Lead Cook identifies and addresses operational challenges and manages unexpected issues such as equipment failures or supply shortages.
- Oversee all kitchen operations from prep to service and closing procedures.
- Train and support kitchen team members.
- Liaise with front-of-house staff to ensure smooth service and timely delivery of dishes.
- Handle customer feedback, special requests, and complaints professionally.
- Opening / closing tasks as listed on the BOH checklist

Required Qualifications

- Proven experience (3+ years) in a high-volume, high-quality kitchen environment, including leadership or supervisory roles.
- Comprehensive knowledge of cooking techniques, cuisines, ingredients, and presentation styles.
- Demonstrated creativity and innovation in food presentation.
- Strong understanding of kitchen operations.
- Excellent leadership, communication, and interpersonal skills.
- Commitment to upholding the highest standards of food safety and sanitation.
- Ability to thrive under pressure and manage multiple tasks simultaneously.
- Flexibility to work evenings, weekends, holidays and special events as required.
- Passion for food, hospitality, and continuous professional development.

Personal Attributes

- Experience in international or specialty cuisines.
- Ability to train and mentor junior staff, fostering a culture of growth and learning.
- Strong organizational skills and meticulous attention to detail.
- Personal hygiene as well as work safety and cleanliness is required
- Excellent palate and sensory evaluation abilities.
- Team-oriented mindset and willingness to collaborate across departments.
- Visual flair for plating and food aesthetics.
- Experience with dietary accommodations and allergen management.

Physical Requirements

- Frequent standing, walking, bending, and reaching.
- Ability to carry and lift trays, dishes, supplies, and equipment up to 30 pounds.
- Working in variable temperatures, including hot kitchens.
- Wearing appropriate uniform and adhering to restaurant grooming standards.

Compensation

Starting pay is \$19.00+ depending on experience. Bi-annual performance and attendance reviews.