

Michelles Companies

Cathy's Soul For Real Eatery/Pimped Out Pickles+/Doll Haus 1 Stop Diva Spa

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Cook Responsibilities

Maintaining high standards of food hygiene and health & safety at all times.

Participating in preparing and cooking meals to specification.

Using a variety of cooking techniques and equipment to prepare meals.

Checking food for quality and doneness.

Restocking kitchen supplies and ingredients as needed.

Cleaning and maintaining kitchen equipment, utensils and appliances.

Working under the direction of the Chef or Sous Chef to ensure consistent presentation and quality of each dish.

Assisting with inventory and managing food cost and waste.

Ensuring adherence to all relevant legislation, including food hygiene and health and safety regulations.

Learning about new recipes and cooking techniques to enhance meal quality and variety.

Communicating effectively with wait staff and other kitchen staff to ensure a smooth service process.

Set up workstations with all needed ingredients and cooking equipment.

Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)

Cook food in various utensils or grillers.

Check food while cooking to stir or turn.

Ensure great presentation by dressing dishes before they are served.

Ensure all food and other items are stored properly.

Check quality of ingredients.

Monitor stock and place orders when there are shortages.

Other duties that may be assigned.

Requirements – Skills, Abilities, and Knowledge

Proven experience as cook.

Experience in using cutting tools, cookware and bakeware.

Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)

Ability to follow all sanitation procedures.

Ability to work in a team.

Very good communication skills.

Excellent physical condition and stamina.

High school diploma or equivalent; Diploma from a culinary school will be an advantage.

Experience in cooking, with a comprehensive understanding of various cooking methods, ingredients, equipment and procedures.

Excellent knife skills for cutting, chopping, slicing and dicing various food items.

Ability to follow recipes meticulously to ensure consistency in taste and presentation.

Strong time management skills to efficiently prepare multiple orders at once while ensuring each dish is cooked properly and served on time.

Interpersonal skills to communicate effectively with kitchen staff and management, fostering a harmonious and productive work environment.

Attention to detail to ensure high standards of cleanliness and sanitation in the kitchen.

Flexibility to adapt to changing menus and the ability to learn and prepare new dishes.

Physical stamina to withstand the demands of working in a fast-paced kitchen, including standing for extended periods and handling hot cookware and ingredients.

Problem-solving skills to quickly resolve issues that may arise during food preparation or service.

Customer service skills to understand and accommodate dietary restrictions or special requests from guests.