

Full Time Line Cook position -- Los Gallos

Pay: \$12-18/hr, based on level of experience

JOB DUTIES:

Set up and stocking stations with all necessary supplies

Prepare food for service (e.g. chopping vegetables, prepping meat, or preparing sauces)

Cook menu items in cooperation with the rest of the kitchen staff

Answer, report and follow executive or sous chef's instructions

Clean up station and take care of leftover food

Stock inventory appropriately

Ensure that food comes out simultaneously, in high quality and in a timely fashion

Comply with nutrition and sanitation regulations and safety standards

Maintain a positive and professional approach with coworkers and customers

REQUIREMENTS:

Proven cooking experience, including experience as a line chef, restaurant cook or prep cook

Excellent understanding of various cooking methods, ingredients, equipment and procedures

Accuracy and speed in executing assigned tasks

Familiar with industry's best practices

Prepares all the food items as directed in a sanitary and timely manner.

Follows recipes, controls, portion, and presentation specifications as set by the restaurant.

Assume 100% responsibility for quality of the products that is served.

Responsible for performing other related duties as assigned by the manager.

Following proper plate presentation and garnish set up for all dishes

QUALIFICATIONS:

Work quickly and efficiency. You should have the endurance to work in a noisy, stressful environment and on your feet for at least 10 hours at a time.

Work hours: 4:30 a.m. to 2:30 p.m.

Reliable transportation

Work well with the team is critical for this role.

Bilingual preferred but not required.