



## Line Cook

We are on the hunt for an experienced line cook to join our talented team and help prepare meals according to our standard recipes. In this position, your principal goal will be to prepare high-quality meals that meet the chef's exact specifications.

You will be responsible for setting up the prep station, stocking inventory, and maintaining sanitation standards. To be successful in this role, the ideal candidate will possess excellent communication and multi-tasking skills. Ultimately, you will play an essential role in contributing to our customer satisfaction and company growth.

### Responsibilities:

- Assist in menu development
- Perform opening and closing duties according to Company policy
- Label, sign and ensure proper rotation of all products to maintain freshness and eliminate spoilage
- Provide a list of items to be ordered for the following day's preparation in a thorough, accurate and timely fashion
- Ensure gloves and hats are worn at all times during preparation, cooking and serving
- Keep sanitation solution up to Company codes at all times
- Ensure all utensils, plate ware, storage containers, serving dishes, and equipment are clean and sanitized at all times.
- Keep work station clean throughout the shift by sanitizing, sweeping floors, mopping floors, wiping countertops, and emptying trash.
- Discuss production priorities with the Chef.
- Prepare simple components of each dish on the menu by chopping vegetables, cutting meat, and preparing sauces.
- Complete sufficient Prep work on a daily basis to ensure ease and timeliness of the following day's production in an efficient time frame
- Make sure food preparation and storage areas meet health and safety standards.
- Cook menu items with the support of the kitchen staff.
- Ensure the preparation station and the kitchen is set up and stocked
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- Prepare and ensure outstanding food quality, appearance, and consistency
- Report to Managers any equipment maintenance, storage unit malfunctions or repairs needed.

### Requirements:

- Certificate in Culinary Arts or related field preferred



- High school diploma or equivalent qualification.
- A minimum of 2 years' experience in a similar role.
- Proven experience with various cooking methods and procedures, especially in a large and busy kitchen
- In-depth knowledge of restaurant best practices and cooking methods.
- Excellent communication and organizational skills.
- Aptitude for multi-tasking.
- Must be able to work cooperatively and efficiently in a team.
- Familiar with industry best practices
- Food and Hygiene Certification
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Excellent knife cutting skills
- Ability to handle multiple priorities, work under stress and exercise good judgment
- Ability to perform duties that require reaching, bending, stooping, wiping, standing and moving for long hours.
- Ability to lift and carry supplies and equipment up to 60 lb for long periods
- Handle cleaning compounds and chemicals.

Company Benefits:

Health Insurance, Pension, Uniforms, Lunch.

Compensation:

Based upon experience.

Other requirements:

- Applicants must have a no-convictions police record.
- Applicants must be able to demonstrate their acquired skills upon request.

Qualified Caymanians and PR Holder are strongly encouraged to apply and will receive priority for consideration.

How to Apply:

Qualified applicants can visit the following link to apply:

<https://miseenplace.bamboohr.com/careers/5>