Job Title

Station Chef

Job Summary

- Prepares, seasons, and cooks dishes, such as soups, meats, vegetables, or desserts in restaurant.

General Accountabilities

- Inspects and clean food preparation areas or serving areas to ensure safe and sanitary food-handling practices.
- Ensures food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Ensures freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Seasons and cooks food according to recipes.
- Observes and tests foods to determine if they have been cooked sufficiently.
- Washes, peels, cuts, and seeds fruits and vegetables to prepare them for consumption.
- Carves and trims meats for hot or cold service.
- Consults with supervisory staff to plan new items, taking into consideration factors such as costs and special event needs.
- Coordinates and supervises work of kitchen staff.
- *The company reserves the right to add or change duties at any time.

Qualifications

- Experience: A few months to one year of related experience
- Ambition
- Self-motivated

Skills

- Excellent verbal and written communication
- Monitoring
- Coordination
- Active listening

Perks and Benefits

- Bonus Program (bonus every two weeks)
- Advancement Opportunities
- Benefits during the first year of employment
- Entrepreneurship Development