

## Line Cook Job Description

The Gypsy's Truckstaurant is a fun environment where the staff and customers feel like family.

The Line Cook will:

- Follow the prep list created by chefs to plan duties
- Help set up the whole kitchen prior to a restaurant's opening
- Measure ingredients and seasonings to be used in cooking
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Cook a specific portion of each plated meal as assigned by either the head or sous chef
- Keep pace with other cooks on the line so that all food is ready for each plate at the same time.
- Step in to help another line cook who is running behind.
- Assemble dishes and provides garnishment.
- Plate food in an attractive manner to maximize customer enjoyment.
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash etc.
- Ensure all food and other items are stored properly
- Comply with nutrition and sanitation guidelines.

A successful candidate will have experience:

- With standard cooking, baking and grilling techniques.
- Developing constructive working and interpersonal relationships with colleagues and customers
- Managing material resources well and places new orders soon enough to prevent running out of supplies
- Embracing new ideas and training in alignment with established policies and procedures
- As a critical thinker, communicator and problem-solver
- In the ability to perform calmly under pressure
- Being a team player with great interpersonal and communication skills
- With time-management skills, active listening
- In a customer-centric environment.

Pay rate:

\$14 - \$16 per hour

To apply, send an email to Ken Skrzysz, General Manager at [info@gypsystruckstaurant.com](mailto:info@gypsystruckstaurant.com) with the following information:

Name

Cell Number

Email Address

The Title of the Position

A paragraph describing how your experience makes you a good candidate for the position.