

Line Cook *Foster Supply Hospitality* Livingston Manor, NY

Line Cook

REPORTS TO Executive Chef

COMPENSATION \$15 to \$18 per hr

HOURS PER WEEK Full Time

DAYS REQUIRED Weekdays, Weekends, Holidays

SUMMARY DESCRIPTION

Help to prepare meals in a high-volume environment, as per Executive Chefs recipes.

DUTIES and RESPONSIBILITIES

Prepare components of meals on the menu with the support of kitchen staff
Perform portion prep work for current and future shifts
Setting up and stocking kitchen stations with necessary supplies
Maintaining the cleanliness and overall appearance of the kitchen
Ensuring compliance with all company safety protocols, including those specific to Covid 19
Other tasks, as directed by Executive Chef

QUALIFICATIONS

Prior experience in restaurants is preferred
High school degree or equivalent
Strong teamwork skills
Attention to detail and ability to prioritize tasks
Weekdays, weekends, and holidays required
Friendly with a positive attitude

WORKING CONDITIONS

Usually indoors. Some restaurant spaces may be hot (kitchen) or involve other potential hazards such as hot plates, food and beverages, and slippery floors.

PHYSICAL REQUIREMENTS

This position can be physically demanding
Standing
Stooping
Sitting
Walking
Reaching with hands and arms
Tasting and smelling
Must be able to lift 50 lbs.
Walking up and down stairs

Pay \$15.00 to \$18.00 per hour

Benefits

Dental insurance
Employee discount
Health insurance
Paid sick time
Referral program
Vision insurance

Physical Setting

Fine dining restaurant
Upscale casual restaurant

Schedule

Holidays
Monday to Friday
Weekend availability

Apply: Email: Joinus@fostersupplyco.com