



Line Cook Job Description

Summary: Prepares all menu items with pride and according to Arancino Di Mare set standards for high quality ingredients, taste and presentation. Arancino Line Cooks follow all state guidelines regarding food safety and kitchen sanitation.

Job Responsibilities:

- ◆ Passion to deliver the best experience through perfectly presented dishes
- ◆ Ensures flavor profiles of all dishes and prep are up to spec
- ◆ Follows all company safety and sanitation policies and procedures
- ◆ Follows all state department of health rules and regulations are followed
- ◆ Ensures work areas are kept clean at all times
- ◆ Empties trash and spot sweeps whenever floor needs it or upon manager's request
- ◆ Performs opening and closing responsibilities in a timely and detailed manner
- ◆ Restocks and prepares supplies for shift change or close
- ◆ Ensures all food is properly garnished and presented prior to selling it
- ◆ Informs managers of any ticket times exceeding Arancino standards
- ◆ Assists other team members as needed or when business needs dictate
- ◆ Holds self to a higher standard, being a role model at all times
- ◆ Greet all guests as they walk through the restaurant
- ◆ Prepares all items according to Arancino specifications
- ◆ Accommodate guest needs
- ◆ Follows procedures regarding guest allergies
- ◆ Accountable for minimizing waste on their station
- ◆ Checks freshness and taste of product on their station

Skills Required

- ◆ Demonstrates knowledge and ability to execute Arancino standards
- ◆ Restaurant experience preferred
- ◆ Must be able to read and communicate in English

Physical and Environmental Conditions:

- ◆ Works days, nights, and/or weekends as required.
- ◆ Work in a noisy, fast paced environment with distraction conditions
- ◆ Move about the restaurant and standing for long periods of time
- ◆ Read and write handwritten notes
- ◆ Reach, bend, stoop and wipe frequently
- ◆ Lift and carry up to 30 pounds

The above statements are to describe the general nature and level of work being performed by individuals assigned to this job. They are not intended to be an exhaustive list of all responsibilities, duties, skills required of personnel so classified in this position.