



# JOB DESCRIPTION



For the Position of

## LINE COOK

**WORK AREA: KITCHEN**

**SUPERVISORS:**

**CHEFS  
BOH SUPERVISORS**

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The position of LINE COOK at Memphis Fire is a cornerstone position in the kitchen and a key factor in our award winning food. Since its inception, Memphis Fire Barbeque has set and maintained the standard for authentic Southern barbeque in Ontario. Our Line Cooks ensure that the high standards set out by the Chefs are maintained during all service periods. Your technical and theoretical skills will be tested on a daily basis by the sheer volume of customers that we serve and the consistent performance that we aspire to. As a Line Cook you will display an understanding of food safety while maintaining high standards of sanitation and organization throughout the kitchen. Below are the guidelines of what the position requires and entails on a daily basis.

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### **SUMMARY OF POSITION:**

Accurately and efficiently cook and present final plates including barbeque meats, vegetables, side dishes and other hot and cold food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

### **DUTIES & RESPONSIBILITIES:**

- Prepares a variety of barbeque and roasted meats, poultry, vegetables and other food items for cooking in the smoker, ovens, flat-top grills, fryers and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.

- Ensures and maintains communication with Prep Cooks to ensure that a **2 day out** mis-en-place strategy is held.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including walls, cold-tables, shelves, flat-top grills, fryers, stove burners, convection and standard ovens and floor surfaces on the line.
- Assists and gives guidance in maintaining a clean kitchen by ensuring other Prep Cooks, Dish Prep and Dishwashers **clean as they go**.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Opens or Closes the kitchen properly and follows the procedure checklist for kitchen stations. Assists others in their opening or closing duties.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Promptly reports equipment and food quality problems to the Action Team or Sous-Chef, depending on the severity of the issue.
- Uses our Standard Recipes for preparing all products. Do not rely on the memory of yourself or other employees.
- Performs other related duties as assigned by the Action Team or Sous-Chef.

### **QUALIFICATIONS:**

- Must have experience in a similar capacity for no less than 4 years post college graduation.
- A minimum of 2 years of experience in high-volume kitchen preparation and cooking with preference for raw production, nothing from convenience packaging.
- Those candidates with corporate experience must have held the position of Assistant Kitchen Manager or higher for a duration of at least 2 years.
- Must be comfortable working in an operation that will turn the dining room between 8 and 11 times per day.
- Must be able to communicate clearly with managers and kitchen personnel.
- Be able to reach, bend, stoop and frequently lift up to 50 pounds.
- Be able to work in a standing position for long periods of time (up to 8 hours).
- Be able to work in a very hot environment for long periods of time (up to 8 hours).
- Must have reliable transportation to work, bus service is limited to our area.