

Dyron's Lowcountry

Melissa Corbello (205) 807-5690 management@dyronslowcountry.com

Cook

Responsibilities include:

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive or sous chef's instructions
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

- Proven cooking experience, including experience as a Line Chef, Restaurant Cook or Prep Cook and/or Culinary School Diploma
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices