Line Cook

Ovenbird Restaurant

Applicants must adhere to the following qualifications:

- -Set up and break down a station Adhering to cleanliness standards
- -Able to follow recipes and prepare live fire dishes accordingly
- -Able to start and maintain a fire through-out the shift
- -Able to maintain a clean workspace at all times
- -Comfortable in an open kitchen and periodically engaging with guests
- -Maintain a high level of personal hygiene standards
- -Plate each dish according to Chef Hasting's standards
- -Passion for food
- -Willingness to learn and be corrected

All interested applicants can apply via: https://www.ovenbirdrestaurant.com/jobs

Applicants can also contact us and send resumes to: info@ovenbirdrestaurant.com