

Bayles Restaurant and Catering

JOB SUMMARY

If you are interested in a career in the culinary industry, we're pleased to offer you the ideal position to begin your pursuit of such a goal. We are currently looking to hire full and part-time Line Cooks to work at our local restaurant and catering business. In this position, you'll work under the direction of our professional chef learning to prepare dishes comprised of beef, pork, poultry, and seafood and how to complement such entrees with vegetables, breads, and sauces. Not only will this position teach you how to prepare delicious food, but it will also provide you with experience in plate presentation as well as how to work well in a high-pressure environment.

LINE COOK RESPONSIBILITIES

- Accordance with prescribed recipes
- Prepares food according to production sheets following simple or complex recipes, utilizing appropriate equipment.
- Quickly prepares all assigned menu items food products as ordered, to include breakfast, lunch, and dinner service and any catering or other special functions using Production Sheets and approved recipes.
- Ascertain the du jour specials and methods of preparation and presentation.
- Close the kitchen properly and follow the closing checklist for kitchen stations.
- Uses our Standard Recipe Card for preparing all products.
- Work in a team environment and take direction.
- Prepare food in a timely manner in a fast-paced environment.
- Organize food stations according to Bayles Experience expectations.
- Follow portion sizes according to Bayles Experience standards.

JOB SKILLS AND QUALIFICATIONS

Required:

Must be at least 18 years of age

- Current food handlers permit
- Able to meet physical demands such as lifting at least 50 lbs. as well as standing on your feet for up to 8 hours

Preferred:

- High school diploma or its equivalent
- Culinary school training

- Previous experience working in a kitchen or restaurant setting, or in a team-oriented environment