

Company Name

Iron & Oak Tavern

Type- Job Title, job description, & employee qualifications.

Line CookLocation: Birmingham, AL Historical Tutwiler Hotel

Job Type: Full-Time / Part-Time

Job Summary

We are seeking a fast, reliable, and passionate Line Cook to join our culinary team. You will handle a specific station on the line, preparing high-quality dishes according to our recipes and standards. The ideal candidate thrives in a fast-paced environment and works well under pressure.

Key Responsibilities

Station Prep: Set up and stock stations with all necessary supplies and ingredients before service.

Food Preparation: Cook menu items in cooperation with the rest of the kitchen staff.

Quality Control: Ensure food comes out simultaneously, in high quality, and in a timely fashion.

Sanitation: Clean station thoroughly and execute proper food safety practices throughout the shift.

Inventory: Label, date, and properly rotate all food items using the FIFO method.

Qualifications & Requirements

Certification: Must possess a valid Jefferson County, Alabama Food Handlers Card.

Experience: Willingness to learn and use what was learned in your culinary classes.

Skills: Strong knife skills and familiarity with various cooking techniques (grilling, frying, sautéing).

Physical: Ability to stand for long periods and lift up to 50 pounds.

Schedule: Flexibility to work mornings, nights, weekends, and holidays.

Contact Name

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