

# Job Description

Job Title	<b>Cook</b>
Reports to	Kitchen Manager
Employment Type	Full-time / Part- Time Position
Compensation	Hourly

We are looking for passionate and self-motivated individuals who live our values and help bring our brand promises to life. In this role you will cook our menu items to TDH specifications, while maintaining food safety, sanitation and quality standards. A successful Line Cook understands the importance of balancing self-accountability and teamwork to deliver a consistent quality food product.

## ESSENTIAL RESPONSIBILITIES

### Love our Team

#### Works together to define shared success

- Demonstrates a commitment to the business by being a reliable team member
- Champions the company by representing the brand in proper uniform and presentation
- Assists in creating a positive work environment by building trust with team members
- Works collaboratively with others to promptly meet guest's changing needs
- Celebrates fellow team members

### Love our Food

#### Strives for excellence in consistently delivering a quality product

- Maintains complete knowledge of menu, products and offerings
- Complies with food safety & sanitation standards to ensure the kitchen is clean, safe and ready
- Follows all recipes and quality standards to prepare dishes to TDH specifications
- Ensures accuracy when prepping TDH dishes to ensure quality and consistency
- Cooks dishes to TDH specification with proper presentation
- Delivers the menu, personalize to fit each guest

### Love our Guests

#### Curates the guest experience through menu knowledge and stellar Southern Hospitality service

- Approaches shifts with the guest experience in mind, executing service with a smile
- Creates Southern Hospitality Guest Experiences by supporting the execution of our brand promises
- Understands the importance of engaging with guest in a friendly and hospitable manner
- Ensures attentiveness and accuracy when cooking food orders to guest specifications
- Delights guests with personalized attention and exceeding expectations

### Love our House

#### Keeps our house Clean, Safe & Ready

- Exhibits a positive attitude and can-do spirit towards our clean, safe & ready routines
- Maintains a clean, safe and ready kitchen throughout daily operations
- Contributes to our operational excellence by supporting effective and efficient operations
- Maintains cleanliness, organization and efficiency in performing daily operations
- Performs tasks with attention to detail
- Holds self-accountable to meet personal and shared responsibilities
- Demonstrates stewardship of restaurant resources by supporting inventory controls

- Assists in promoting the company
- Supports company-wide promotions, product launches and product samplings

### **Qualifications**

- Must be at least 21 years of age
- High school diploma or equivalent preferred
- Minimum of 1-year experience as a line cook or similar capacity
- ServeSafe Certification preferred
- Knowledge of basic cooking techniques
- Demonstrated ability to work cooperatively with other kitchen team members
- Demonstrated ability to communicate effectively
- Demonstrated organizational skills
- Demonstrated ability to communicate effectively with team members and guests
- Demonstrated ability to work in a fast-paced environment

### **Physical Demands**

- Ability to reach, bend, stoop and frequently lift to 50 pounds
- Ability to work in a standing position for long periods of time (up to 5 hours)
- Available to work all shifts, weekends and holidays