

HIRING IMMEDIATELY! SEEKING LINE COOK IN A FAST-CASUAL RESTAURANT

GENERAL PURPOSE

We are searching for a line cook to assist our kitchen staff in preparing and cooking fast-casual food in a museum restaurant and catering kitchen.



ESSENTIAL FUNCTIONS

As a motivated line cook, your responsibilities would include:

- Preparing, cooking and presenting food to order following established NMMV brand standards guidelines and recipe specifications
- Following correct prepping procedures, utilizing prep charts; properly stores and rotates perishable stock
- Maintaining proper food temperatures in accordance with NMMV's brand standards, federal, state and local regulations
- Preparing special orders as requested
- Maintaining stock to shift par levels
- Organizing and maintaining work areas, coolers and storage areas
- Assisting as needed with product inventory and deliveries
- Cleaning and taking proper care of ranges, ovens, broilers, fryers, griddles, utensils and other equipment
- Adhering to all safe food handling principles
- Completing side work and deep cleaning assignments correctly and in a timely manner
- Possessing strong product and menu knowledge
- Monitoring waste and other food cost controls
- Addressing complaints and concerns promptly in a courteous manner and notifies the supervisor of any issues
- Assisting other kitchen staff including cashiers and dishwashers periodically
- Willingly assisting others without being asked
- Adhering to NMMV's brand standards and internal policies and procedures
- Providing prompt and courteous service and is cordial to all team members and guests
- Assisting as needed with private or catered functions

Other Functions

- Must be able to lift and carry supplies and equipment up to 50 lbs throughout shift; place items on high and low shelves in store rooms, service areas, walk-in coolers and freezers
- Must be able to bend, stoop, reach, wipe, lift and grasp
- Must have sufficient mobility to move and operate in confined work area
- Must work inside and outside the restaurant
- Must be able to work with all NMMV menu products
- Must be able to read tickets, recipes and product specifications, and observe wares for cleanliness
- Must be able to stand and walk throughout a 4 to 8 hour shift
- Must be able to hear well in a loud environment to respond to employee and guest needs

- Must meet any state, county or municipal regulation pertaining to health risk concerns about food handling
- Must be able to work with potentially hazardous chemicals
- Must be able to tolerate extreme temperature changes in kitchen and freezer areas

Job Types: Full-time, Part-time

Pay: starting at \$20 per hour

BENEFITS

- Dental insurance
- Health insurance
- Vision insurance
- Holiday pay
- PTO

SCHEDULE

- Monday to Friday
- Weekend availability
- Day shift
- Evening shift (after hours catering or private functions)

Ability to commute/relocate:

- Dubois, WY 82513: Reliably commute or planning to relocate before starting work

EXPERIENCE

- Restaurant experience: 1 year (Preferred)

IMPORTANT: TO APPLY, EMAIL COVER LETTER AND RESUME TO INFO@NMMV.ORG

Note: This job description is not intended to be an exhaustive list of all duties, responsibilities, or qualifications associated with the job. Other duties, responsibilities and activities may change or be assigned at any time with or without notice.