

FIELD ARTS & EVENTS HALL

201 W. FRONT ST
P.O. BOX 71
PORT ANGELES
WA 98362

360.477.4679
FIELDHALLEVENTS.ORG

BOARD MEMBERS
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JOB DESCRIPTION

Line Cook

JOB SUMMARY

S/he works in a fast-paced environment, where workflow may be interrupted throughout the course of the day without warning, requiring the team member to adapt. Preparation of appetizers, entrees, desserts as determined by the Food & Beverage Manager, chef making bulk menu items, setting up or breaking down cook's stations, watching temperatures, preparing vegetables, following all food safety guidelines set forth by regulatory agency and following Field Arts & Events Hall policies and procedures.

ESSENTIAL JOB FUNCTIONS

The essential functions of the *Line Cook* include but are not limited to:

- Promote, work, and act in a manner consistent with the mission of Field Arts & Events Hall.
- Inspect, clean, and maintain food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at the correct temperature by regulating the temperature of ovens.
- Ensure freshness of food and ingredients by checking for quality, tracking old and new items, and rotating stock regularly.
- Have prior prep skills
- Have prior knife skills
- Stocks and maintains sufficient levels of food products at line stations to support a smooth service period.
- Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
- Turn or stir foods to ensure even cooking.
- Follow proper plate presentation and garnish set up for all dishes.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.

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- Assists in food prep assignments during off-peak periods as needed.
- Assist other cooks during emergencies or rush periods to ensure guest service standards and efficient operation.
- Closes the kitchen following the closing checklist for kitchen stations and assists others in closing the kitchen.
- Bake breads, rolls, cakes, and pastries.

Tools & Equipment:

Domestic knives (cimeter knives, filet knives, utility knives)

- Food safety labeling systems

Qualifications

- Must have a current Washington State Food Handler's Card.
- At least 1+ years' experience.
- Must possess good communication skills and the ability to speak effectively and interact well with patrons and team members.

Requirements

- Must be able to work weekends and evenings;
- Must be able to bend, stoop, lift and carry items weighing up to but not limited to 50 pounds on a regular basis.
- Must be able to occasionally push/pull up to but not limited to 75 pounds.
- Must be able to stand and or walk for long periods of time.
- Must be able to perform simple grasping, fine manipulation, overhead reaching, and repetitive hand and arm movements frequently.
- Must have Food Handlers Permit
- Shows respect and sensitivity for cultural differences; treats people with respect; works ethically and with integrity; upholds organizational values;

- Reacts well under pressure; treats others with respect and consideration regardless of their status or position; exhibits a high degree of emotional intelligence.

COMPENSATION

\$22.00 Hourly DOE + Tip Pool

Applicants must submit the following to be considered for the position:

- Cover letter
- Resume
- Application

As an equal opportunity employer, we highly encourage people from any historically marginalized groups to apply including people of color, persons with disabilities, and members of the LGBTQ community.

To apply, please send resume and cover letter to jeff@fieldhallevents.org with subject Line Cook.

Any offer of employment is contingent on successful background check.