**Line Cook**

**Position summary:**

We are searching for a qualified line cook to join our team. Our kitchen is looking for someone who is detailed and can efficiently operate/multitask in a fast-paced environment. A successful cook is able to follow instructions and be open to constructive criticism. Experience in using a variety of ingredients and different cooking techniques. We want each plate to be prepared according to our recipe and specifications to ensure a consistent product and guest experience. Line cook duties will consist of assisting the chef with his daily tasks.

**Tasks:**

* Set up and stocking stations with all necessary supplies.
* Prepare food for service (e.g. chopping vegetables, butchering meat, or preparing sauces).
* Cook menu items in cooperation with the rest of the kitchen staff.
* Answer, report and follow chef’s instructions.
* Clean up station and take care of leftover food.
* Stock inventory appropriately.
* Ensure that food comes out simultaneously, in high quality and in a timely fashion.
* Comply with nutrition and sanitation regulations and safety standards.
* Maintain a positive and professional approach with coworkers and customers.
* Adhere to all policies and procedures of the Noon Whistle kitchen.

**Skills:**

* Monitoring - Monitoring/Assessing performance of yourself, other individuals and organizations to make improvements or take corrective action.
* Communication - Talking to others to convey information effectively.
* Teamwork - Adjusting actions in relation to others' actions.
* Social Perceptiveness - Being aware of others' reactions and understanding why they react as they do.
* Time Management - Managing one's own time and the time of others.
* Motivating, developing, and directing people as they work, identifying the best people for the job.

**Attributes:**

* Oral Expression - The ability to communicate information and ideas by speaking so others will understand.
* Oral Comprehension - The ability to listen to and understand information and ideas presented.
* Situational Awareness - The ability to tell when something is wrong or is likely to go wrong.
* The ability to remain on one’s feet for extended periods in a fast-paced environment and lift a minimum of 55 pounds at a time.
* The ability to move quickly and with urgency in a fast-paced environment.

**Experience and Education:**

* Proven cooking experience, including experience as a line chef, restaurant cook or prep cook.
* Excellent understanding of various cooking methods, ingredients, equipment and procedures.
* 2 + years’ experience in a high-volume environment.
* All appropriate certifications.

Send Resumes to: [info@noonwhistlebrewing.com](mailto:info@noonwhistlebrewing.com)

*We’re an equal opportunity employer and client seeking diversity in our workforce.  We invite qualified candidates from all backgrounds, race, color, religion, sex, sexual orientation, national origin, gender identity, age, disability, veteran status or any other characteristic. We take pride in celebrating our unique brew. EOE Minorities/Females/Protected Veterans/Disabled. Candidates must be able to pass a background check and drug test, as applicable for the role.*