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| Job Title: | Head Cook | Job Category: | Bites N Brews, JEG |
| Location: | Bites N Brews | Travel Required: | N/A |
| Salary: | Hourly Rate | Position Type: | Full-Time |
| Reports to: | General Manager | Date Posted: | 09/22/2020 |
| Will Train Applicant(s): | Experience Required | Posting Expires: | Upon fulfillment |
| Applications Accepted By: | | | | |

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| Email:info@814lanesandgames.com Subject Line: Lead Cook  Include Resume and Completed Application | Mail:HR 814 Lanes & Games  1140 Frances Street  Johnstown, PA 15904 |

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| Job Description |
| **Summary:**  We are looking to hire a hard-working and experienced Lead Line Cook to supervise all food preparation activities and ensure that high standards of hygiene and cleanliness are maintained. The Lead Line Cook’s responsibilities include assisting the Head Cook in preparing entrées, advising our Line Cooks on suitable portion sizes, and ensuring that food items are stored at the correct temperatures. You should also be able to train Line Cooks and attend all mandatory meetings.  To be successful as a Lead Line Cook, you should be knowledgeable of various cooking techniques and have a passion for food. Ultimately, an exceptional Lead Line Cook should be able to work in a fast-paced environment and demonstrate excellent organizational, communication, and time management skills.  **Qualifications & Education Requirements:**   * High school diploma or GED * Bachelor's or Associate's degree in Culinary Arts is advantageous * Proven cooking experience with at least 3 years of line experience * A food handler's license * Sound knowledge of food health and safety regulations * The ability to work as part of a team * The ability to stand for extended periods * The ability to work in a fast-paced environment * Excellent communication and leadership skills * Exceptional organizational, time management, and problem-solving skills * Flexible schedule with the ability to work days, nights, and weekends as required * Evaluate employee performance and provide additional coaching and support as needed * Allocate budget resources for supplies, equipment, marketing, and personnel * Extensive food and beverage (F&B) knowledge, with ability to remember and recall ingredients and dishes to inform customers and wait staff * Knowledge with experience managing a facility serving alcohol a plus * Familiarity with restaurant management software * Experience in event planning a plus * Strong leadership, motivational and people skills * Good financial management skills * Critical thinker and problem-solving skills * Team player * Good time-management skills * Working knowledge of the Internet and Microsoft Office (Word, Excel, PowerPoint) * Professional appearance * Effective and concise communication skills and ability to build long lasting relationships * Attention to detail and strong organizational skills * Ability to solve practical problems and deal with a variety of changing situations * Working knowledge of the local and regional markets * Working knowledge of event and hospitality industry. * Ability to delegate, follow up, relate to staff, guests, clients, potential clients in a positive and effective manner * Must be a creative high energy individual with a passion to create exceptional events * Ability to frequently stand, bend, kneel, lift and carry up to 50lbs.   **Responsibilities and Expectations:**   * Assisting in preparing meal ingredients, which includes washing, peeling, cutting, and slicing fruits and vegetables as well as marinating meats. * Preparing soups, salads, and sauces as instructed by management and ownership. * Plating and garnishing meal items in accordance with the instructions provided by the Head Cook. * Supervising the work of Line Cooks to ensure that all given tasks are completed in a timely manner. * Ensuring that all cooking stations are adequately stocked with the necessary meal ingredients and cooking equipment. * Ensuring that all cooking stations and kitchen surfaces are cleaned and disinfected before and after each shift. * Adhering to standard food rotation practices to reduce food wastage and minimize the risk of contamination. * Assessing the quality of delivered food supplies to ensure that it meets restaurant standards. * Deliver superior service and maximize customer satisfaction * Respond efficiently and accurately to customer complaints * Regularly review product quality and research new vendors * Appraise staff performance and provide feedback to improve productivity * Estimate future needs for goods, kitchen utensils and cleaning products * Ensure compliance with sanitation and safety regulations * Control operational costs and identify measures to cut waste * Implement policies and protocols that will maintain future restaurant operations * Plan new and update existing menus * Participate at local food events * Hire new employees * Estimate consumption, forecast requirements, and maintain inventory * Manage restaurant supplies * Nurture a positive working environment * Monitor operations and initiate corrective actions * Implement innovative strategies to improve productivity and sales * Coordinate with event sales staff to ensure food packages and catering are delivered on time in a seamless and high quality manner   **Benefits:**   * Competitive base salary * Flexible, Fun, and Team environment * Discount dining and attractions within the facility * Health, Dental, Vision Insurance benefits * Paid Time Off benefits   **Additional Notes**:   * As a new business, responsibilities, best practices and processes may be subject to change. |
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