

## Line Cook

Prepares, seasons, and cooks food to the highest standards of quality for Farmview Market guests. Under supervision of café manager, assists in operating the back of house portion of the food service operation.

### Duties and responsibilities:

- Maintains an open and clear communication with the café manager to estimate food requirements and orders food from suppliers accordingly.
- Properly uses and cares for Farmview Market equipment, including proper cleaning/sanitation practices. Notifies management of any equipment malfunction.
- Executes recipe consistency through the use of measuring tools, scales and thermometers.
- Executes the highest level of food safety practices.
- Bakes, roasts, broils, and steams meats, fish, vegetables, and other foods.
- Observes and tests foods being cooked by tasting, smelling, and taking temperature.
- Supervises other café and kitchen team members and assumes the café manager's responsibilities in his/her absence.
- Follows an established process and forecast for prepped food production.
- Follows company rules and employee guidelines, as established in the Farmview Market Employee Handbook.
- Performs other related duties as required and directed.

### Qualifications and requirements:

- High school diploma or GED or equivalent
- Vocational training from a culinary school, and 1-3 years of related experience
- Creativity
- Ability to take initiative and problem solve
- Excellent verbal and written communication skills
- Ability to actively engage in conversations with clients
- Attention to detail
- Interpersonal skills and customer service skills required
- Meets challenges resourcefully
- Observes all safety and security procedures
- Commits to long hours of work to complete tasks when necessary
- Conscientious and treats others with openness, integrity and respect including a dedication to high quality standards for job and company

### Desired:

ServSafe certified Food Handler