



## Sous Chef, Lead Cook and Line Cooks

### Overview

Innsbrook is seeking energetic and talented cooks with a high standard of service to join our culinary team in full-time positions.

### Responsibilities

- Set up and stocking stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, butchering meat or preparing sauces)
- Prep, salad, center position, cook
- Cook menu items in cooperation with the rest of the kitchen staff
- Communicate effectively with fellow staff members; answer, report and follow executive chef's direction
- 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

### Requirements

- 2 years'+ experience
- Proven cooking experience, including experience as a line chef, sous chef, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Familiar with industry's best practices
- Must be able to work flexible hours including nights, evenings, weekends and holidays

- Stand, sit or walk for an extended period of time or for an entire shift
- Move, lift, carry, push, pull and place objects weighing less than or equal to 25 pounds without assistance