

VIRGINIA BEACH FIELD HOUSE

Job Description



Job Title	Line Cook
Department	Food and Beverage
Location	Virginia Beach, VA
Reports to	Kitchen Supervisor

Level	Type of position:	Travel	Amount Required:
	<input type="checkbox"/> Full-time <input checked="" type="checkbox"/> Part-time <input type="checkbox"/> Seasonal <input type="checkbox"/> Temporary		<input checked="" type="checkbox"/> None <input type="checkbox"/> Minimal <input type="checkbox"/> 25%-50% <input type="checkbox"/> 50% or more
Grade	<input type="checkbox"/> Exempt <input checked="" type="checkbox"/> Non-exempt		

JOB DESCRIPTION

The Line Cook is responsible for preparing and cooking food for the Field House Grille in a timely manner. The Line Cook reports directly to the Kitchen Supervisor.

RESPONSIBILITIES

- Prepare and cook food safely and in a timely manner
- Clean and maintain the kitchen area and equipment
- Follow city and state health code regulations
- Ensure all food is properly stored at the end of the night
- Ensure food is stored at safe temperatures at all times
- Complete special projects and daily assignments as directed by Kitchen Supervisor

REQUIREMENTS

- Ability to maintain focus in a high-volume, fast-paced environment
- Ability to multi-task
- Ability to prioritize
- Must be a team player
- Must be able to work irregular shifts to include nights, weekends, and holidays as needed
- Must be able to work past midnight
- Must be at least eighteen (18) years old
- Must have a Food Handlers Certification

Physical Requirements

- Must be able to carry, lift, pull, push, squat, stand, and walk for the duration of the shift (8 or more hours)
- Must be able to lift up to 90 pounds

Preferred

- Have minimum one (1) year experience as a line cook

