

Cook (Line Cook) Job Description

1. Job Brief (About the Role)

{{Company Name}} is hiring a {{Line Cook / Cook}} to prepare great food consistently in our {{kitchen}}. This role reports to the {{Sous Chef / Kitchen Manager}} and works a station on the line during the {{lunch / dinner}} service.

Three or four sentences: the team, who the role reports to, and why this position exists. Skip generic openers like "We are looking for..."

2. Responsibilities

- Set up and stock your station with prepped ingredients before service
- Cook menu items to recipe, spec, and plating standards
- Fire and time dishes to hit ticket times during the rush
- Hold and check food temperatures and follow HACCP/food-safety rules
- Prep ingredients (cutting, portioning, marinating) for current and next service
- Keep the station, equipment, and walk-in clean and organized (FIFO)
- Label and date all food and rotate stock to reduce waste
- Communicate with the expo and the rest of the line to keep tickets moving

Eight to twelve bullets, each starting with a verb. Keep them specific to the day-to-day work, not aspirational filler.

3. Requirements & Skills

- {{X}}+ months of line-cook or kitchen experience (or culinary training)
- Knife skills and knowledge of basic cooking methods
- Food-handler card ({{ServSafe / local equivalent}}) where required
- Able to work fast and clean under pressure
- Able to stand for long shifts and lift up to {{50}} lbs

List the must-haves: experience, licenses or certifications, the systems and tools used, and any physical or shift realities.

4. Nice-to-Have

- Experience with {{a specific cuisine, grill, sauté, or fry station}}
- Culinary certificate or apprenticeship

Two to four genuinely optional items. Keep them strictly separate from Requirements so they don't deter good applicants.

5. Compensation & Benefits

Pay range	{{Salary Range}}
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Enter a pay range from local market data — do not leave it blank. Pay transparency improves applicant quality and is now required in many states.

6. Schedule & Work Environment

- {{Full-time / part-time}}; nights, weekends, and holidays as scheduled
- Hot, fast-paced kitchen; on your feet the whole shift
- Standing, lifting, and working around heat and sharp tools

Be honest about shifts, weekends, overtime, and the physical environment. Realistic expectations reduce early turnover.

7. How to Apply

To apply, {{application instructions}} — e.g., send a resume and short cover note to careers@company.com}.

{{Company Name}} is an equal opportunity employer. We celebrate diversity and are committed to an inclusive workplace. We do not discriminate on the basis of race, color, religion, sex, sexual orientation, gender identity, national origin, age, disability, veteran status, or any other characteristic protected by law.