



## JOB DESCRIPTION and SPECIFICATIONS

<b>Job Title:</b>	<b>Café Crew – Line Cook</b>	<b>Reports to:</b>	<b>Café Manager</b>
<b>Job Role:</b>	<b>Concessions/Catering</b>	<b>FLSA Status:</b>	<b>Non-Exempt</b>
<b>Work Department:</b>	<b>National Equestrian Center</b>	<b>Work Location:</b>	<b>Lake St. Louis, MO</b>
<b>Level/Salary Range:</b>	<b>\$10.25+/based on experience &amp; skill</b>	<b>Position Type:</b>	<b>Part Time</b>

### Job Description: Summary of Position

The Cafe Line Cook is a reliable, professional and team-oriented individual comfortable in a dynamic, fast-paced work environment. He or she is primarily responsible for preparing food items at pantry, fry, grill, and/or other stations in the kitchen and consistently practices good safety and proper sanitation. In addition, he or she ensures that assigned stations are clean and well-maintained before, during and following each work shift. Line cooks possess basic knife skills and a functional knowledge of basic cooking techniques, hotline equipment operation, sanitation practices and ServSafe food temperature standards.

### Job Specification: Essential Duties and Responsibilities

#### ESSENTIAL DUTIES AND RESPONSIBILITIES

- Prepare in a sanitary and timely manner all food items by station as assigned/directed by Cafe Manager
- Handles, stores and rotates all the products properly per state and federal health code and Facility policy
- Follows recipes, controls, portion-sizes and presentation specifications as established by Cafe Manager
- Ensures quality of the food products served and strives to satisfy customers with appealing presentation/timely delivery
- Treats food allergies/concerns for food allergies with focused and attentive care
- Performs regular cleaning and sanitizing of all Cafe equipment as well as all concession/catering areas
- Models and maintains a company culture that fosters positive working relationships within the Facility and supports compliance with company policies and procedures

#### CERTIFICATION/PHYSICAL REQUIREMENTS

- Current ServSafe Certification required
- Ability to lift, pull, push, and/or carry 35 lbs.
- Ability to stand, kneel, bend, twist and walk as required throughout the work day to accomplish various tasks
- Ability to withstand high temperatures in close quarters
- Ability to work at afternoons/nights and on weekends

**This list is not intended to be all-inclusive. Employees may perform other related duties as assigned.**

**Part-time employees in this role may be eligible for benefits such uniform clothing, and dining discounts.**

**The National Equestrian Center is a Drug Free Workplace/EOE.**

<b>Last updated by:</b>		<b>Date:</b>	
<b>Base Department Code:</b>		<b>HR Use Only</b>	