

Job Title: Prep Cook / Line Cook

Reports to: Supervising Manager or Person-In-Charge

Responsibilities:

- Reads and follows standardized recipes in Suja Joints' Recipe Book.
- Prepares and cooks items according to proper preparation methods in small batches and/or as required by business needs.
- Fries, grills, sautés, roasts, bakes, braises, steams and boils food products as needed.
- Heats soups, stews, sauces and prepared products ensuring that each product has reached the appropriate temperature before serving.
- Tastes and evaluates all food before service to ensure food quality standards are met, consults manager with any concerns.
- Informs manager and wait staff when ingredients or items run out.
- Reports malfunctioning equipment to Supervisor or Person-in-Charge
- Follows sanitation and safety standards in compliance with regulatory agencies.
- Knowledgeable in use and safety of all standard kitchen equipment.
- Demonstrates a "clean as you go" approach maintaining a sanitary and organized work space.
- Leaves all equipment, work station and the entire area clean as well as re-stocked.
- Recycles per policy and follows procedure daily.
- Communicates effectively, works cooperatively and respectfully with a diverse set of co-workers, staff, management, and guests.
- Performs other duties as assigned.

Basic Requirements:

- High School Diploma or equivalent
- Must have proficiency with the English Language (speaking, reading, and writing)
- Minimum of three years experience with relevant food preparation and in the hospitality industry.
- Must have culinary ability to execute recipes with the technical understanding of all cooking methods
- Must have basic math skills and ability to analyze digital and analog thermometers, scales, and other measuring devices
- Some relevancy supervisory experience.
- Must have proficiency with kitchen tools and equipment without restrictions
- Must have relevant knife skills.
- Must be able to follow directions.
- Must be neat in appearance.
- Must be able to work independently and as a team
- Must have strong multi-tasking skills.

- Must have excellent communication skills
- Must be able to work cooperatively and respectfully with a diverse set of co-workers, staff, management and guests.
- Must be able to work in a fast-paced and diverse environment.
- Must be customer service oriented.

Additional Qualifications:

- ServSafe certification within the first year of employment.
- Previous experience in a restaurant environment preferred.

Physical Demands:

Must be able to routinely lift 50 lbs without restrictions

- Continuous: standing manual dexterity, reaching, walking, lifting, handling
- Frequent: pushing/pulling, bending, ascending and descending stairs and ladders.
- Occasional: climbing, squatting, kneeling sitting

Note: This job description may vary and change based upon the needs of the business.