

CityFlatsHotel

Job Posting

Line Cook

Organization Name: CityFlatsHotel Grand Rapids, LLC

Reports to: Executive Chef, Sous Chef

Job Location: Grand Rapids, MI

Position Summary:

CityFlatsHotel is looking for a professional Line Cook who can help prepare meals as per our standard recipes. The successful candidate will be responsible for creating meal portions, cleaning, cooking meals and keeping a sanitized work area. We are seeking an individual who has experience in the food service industry and is committed to impeccable food presentation and garnishing, which is important for impressing our guests and creating repeat business.

Responsibilities & Duties:

- Prepare basic components of each dish on our menu using our proven recipes
- Memorize and utilize our serving portion sizes and basic meal prep procedures used in the kitchen
- Ensure that the kitchen, all food prep areas and all food storage areas meet restaurant cleaning standards
- Work with team of cooks to do portion prep work for other shifts when needed
- Monitor product freshness and rotate out old product based on a schedule created by the kitchen
- Responsible for opening/closing the kitchen which includes, but not limited to, turning equipment on/off, making sure all items needed for lunch are prepped when opening, and ensuring all items are covered and labeled upon closing

Qualifications and Skills:

- 1-2+ years of cooking experience is preferred
- Serve Safe Certified a plus
- High school diploma/GED required
- Ability to work on your feet for 4 or more hours a day
- High level of professionalism
- Comfortable working in a team in a fast-paced kitchen environment
- Excellent verbal communication and organizational skills
- Must be able to lift at least 50 pounds at a time on a regular basis
- Must be dependable and punctual- being on-time is crucial