

# CityFlatsHotel

Job Posting

## ***Line Cook***

**Organization Name:** CityFlatsHotel Port Huron

**Reports to:** Executive Chef, Sous Chef

**Job Location:** Port Huron, MI

### **Position Summary:**

CityFlatsHotel is looking for a part-time Line Cook to help out the Sous Chef and other kitchen staff in order to meet the rising demand in our F&B entities: *theKitchen* and Fair Weather Grill. The Line Cook will be responsible for taking an ongoing inventory of ingredients to ensure nothing is running low, restocking, rotating, washing & chopping vegetables, preparing dressings, preparing side dishes, assembling and presenting food, grilling meat and food items. A successful candidate will have a positive attitude and will take on all duties asked by the Sous Chef and Kitchen Lead.

### **Responsibilities & Duties:**

- Undertake basic cooking duties: cut meat, wash and cut vegetables,
- Maintain the kitchen: sanitize prep areas before and after use; make sure all critical equipment is clean
- Wash dishes, take out trash, and maintain a clean and orderly kitchen
- Monitor side dish ingredients and report inventory to the Sous Chef at regular intervals throughout the day
- Work with FOH to ensure that each order has the proper types and amounts of side dishes
- Prepare meals & dessert and make certain that any special requests for these are taken care of

### **Qualifications & Skills:**

- High school diploma/GED required
- 1+ years of experience in food prep preferred
- Safe Certified a plus
- Must be able to work weekends, holidays, and evenings
- Excellent communication skills
- Able to follow instructions and work as part of a team
- Willingness to be flexible and a team member
- Comfortable working in a fast-paced environment
- Ability to lift 50 pounds
- Able to stand on feet for long periods of time
- Reliable and on-time