



Line Cook

Job Description

Little Lake Brewing, LLC seeks a hard-working individual to fill the position of line cook. Line cooks are responsible for preparing ingredients and assembling dishes according to restaurant recipes and specifications. Qualified applicants must be able to handle pressure with patience, work as a team and possess the passion it takes to prepare high quality food. Individuals must be able to communicate with colleagues and remain professional when representing Little Lake Brewing.

Responsibilities:

- Handle quality food production with professionalism and pride
- Willingness to follow Little Lake Brewing's standardized recipes, policies, and procedures
- Strong attention to food safety standards
- High level of cleanliness - clean as you go
- Positive outlook / teamwork mentality but also able to work independently
- Customer focused mindset
- Be able to answer questions regarding menu items, food allergies, special diets and recommend appropriate alternatives
- Be able to multitask and cover other kitchen tasks when needed

Desired Skills, Qualifications and Experience:

- High level of organization
- Excellent time management
- Strong communication skills
- Must be able to work in a small kitchen environment with limited space
- Valid NYS Food Handler certification

Physical Demands:

Employee must have the ability to work on their feet for 8 hours or more a day. Individual must be able to lift at least 40 pounds on a regular basis.