

## **Grill Station - Kitchen**

Ideal candidates are dedicated individuals looking to be part of a dynamic culinary team and enhance their culinary skills and careers. Positive attitudes and ability to work well with others a must.

### **Position Overview**

Prepare all menu items according to specification. Responsible for consistency and quality of line station menu items.

### **Responsibilities**

- Maintain kitchen sanitation in accordance with health department guidelines
- Ensure station is prepped, and set up prior to service
- Fully know all menu items from designated station
- Complete work assignments within a required time frame.
- Production of orders.
- Maintain safe food handling procedures at all times
- Understanding of allergy and dietary restrictions

### **Qualifications**

- Display basic knife skills
- Must be able to cook meats to proper temperature
- Prior experience in a fine dining restaurant preferred
- Prior experience in an ala carte restaurant required
- Catering experience is a plus
- Ability to multi-task
- Must be able to stand for 8 hours.
- Must be able to lift up to 50 pounds.
- Ability to work in a fast paced environment
- Nights and weekends required.