

Line Cook

Department: Food and Beverage

Reports to: Sous Chef

Hours: Flexible

Status: Full-Time Part-Time Exempt Non-Exempt

License Type: Pari-Mutuel

Description of Duties:

- Prepares a variety of food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Cooks all food items in accordance with Mardi Gras' policies.
- Assumes 100% responsibility for quality of food served.
- Knows and consistently follows standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Maintains a clean and sanitary work station area.
- Follows proper plate presentation and garnish set up for all dishes.
- Closes the kitchen properly and follows the closing checklist for kitchen stations.
- Assists others in closing the kitchen.
- Performs other related duties as assigned by the manager-on-duty.

Work Requirements:

- High School Diploma.
- 2+ years of cooking experience in a high volume kitchen.
- Must be able to obtain the appropriate state occupational license.
- Experience in hospitality preferred.
- Must have strong communication skills.
- Must be able to lift up to 50 lbs.
- Must be able to stand consecutively for 8 hours.
- Must have strong time management and culinary skills.
- Will be required to work a flexible schedule which includes nights, weekends and holidays.