

JOB DESCRIPTION

THE GOLDEN HOG

LINE COOK (Full Time)

The Golden Hog is a gourmet market that provides a unique experience for customers regarding the high quality and special selection of products in a friendly and comfortable atmosphere. The **Line Cook** works with our Head Chef in preparing meals as per our standard recipes, working with Kitchen Staff to provide the best food in Key Biscayne and support the business to delight our customers.

Job Responsibilities:

- Provide support to the Head Chef for the Prep Food served on the buffet.
- Prepare basic components of each dish on our daily menu using our proven recipes.
- Utilize the serving portion sizes and the meal prep procedures used in the kitchen.
- Ensure that food is ready to be served on the buffet and to be sent to the other store on time.
- Prepare special orders and catering as request.
- Work with the team to ensure that the next shift has the portion prep as needed.
- Monitor product freshness and rotate out old product based on the menu schedule.
- Keep a sanitized work area and collaborate with the team on the cleaning tasks.
- Follow food safety and sanitation procedures established by the company and regulatory agencies.
- Other duties as assigned.

Job Skills & Requirements:

- High school degree (preferred)
- Food Handler Certification (required)
- Food Service industry experience (required)
- Cooking ability for buffet
- Able to work dynamically
- Team work skill
- English and Spanish speaker (preferred)

Benefits:

- 1 Free Meal / work day (Lunch or Dinner)
- Free parking
- Reimbursement for Annual Plan (Toll) - after the probation period
- Health Insurance (50-64% - company's contribution), Dental Insurance and Vision Insurance: all insurances are applicable only for Full Time positions, after the probation period.
- 10% of discount in purchases