

# **JOB DESCRIPTION**

## **THE SANDBAR**

### **LINE COOK (Part Time)**

**The Sandbar at Key Colony Condominium** is a residential restaurant that offers lunch and early dinner by the beach and pool side. In a fast-paced environment our employees work to provide the best service for residents enjoy their time off. The basic function of the **Line Cook** is to assemble menu items according to ticket orders.

#### **Job Responsibilities:**

- Complete knowledge of The Sandbar Food and beverage menu.
- Prepare all dishes on our menu using our proven recipes.
- Utilize the serving portion sizes and the meal prep procedures used in the kitchen.
- 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.
- Keep a sanitized work area and collaborate with the team on the cleaning tasks.
- Comply with food safety policies set by the regulatory agencies. Observes all company rules and policies.
- Report to work in a neat and clean uniform. Well-groomed hair and personal hygiene are essential.
- Perform other duties and tasks as assigned.

#### **Job Skills & Requirements:**

- High school Degree (preferred)
- Food Handler Certification (required)
- Food Service industry experience (required)
- English and Spanish speaker (preferred)
- Excellent communication skills.
- Basic mathematical skills.
- Multi-task oriented.
- Knowledge of workplace safety procedures.
- Estimated percentage of daily physical requirements and/or number of pounds that may need to be lifted on the job:
  - 100% -- Walks and stands during entire shift.
  - 100% -- Continuously reach, bend, lift, carry, stoop and wipe.
  - Be Able to lift 20 to 35 lbs.

#### **Benefits:**

- 1 Free Meal / work day (Lunch or Dinner)
- Free Parking
- Reimbursement of the Annual Plan (Toll) - after the probation period
- 10% of discount on all purchases in our stores