

Kitchen Staff

*Position placement and pay are based on experience and are open to interpretation

Line Cook

Responsibilities of Line Cooks:

- Setting up necessary food and supplies
- Prepping necessary food products (ex. Chopping vegetables, preparing sauce, butchering meat)
- Cleaning and breaking down line
- Cooking menu items in cooperation with the rest of kitchen staff
- Complying with nutrition and sanitation regulations and safety standards
- Maintaining a positive and professional approach with coworkers and membership
- Stocking inventory appropriately
- Reporting to Executive Chef or Sous Chefs and follow their instructions

(\$20+ per hour)

Dishwasher

Responsibilities of Dishwashers

- Maintaining a clean kitchen
- Washing and sorting dishes
- Setting up dish machine and sinks
- Maintaining trash cans
- Completing daily cleaning duties
- Assisting chefs in food prep and any other duties
- Following sanitation standards

(\$14+ per hour)