

Line Cook

Job Description

The Purple Pig is seeking line cooks that want to gain knowledge and experience in a fast-paced, creative atmosphere. We are searching for hard-working individuals with a great attitude, who are responsible for the daily preparation of all food items that are served. A position as a Line Cook at The Purple Pig offers you a fantastic opportunity to learn from - and work with - our Executive Chef and his talented kitchen team.

Essential Duties, Responsibilities and Skills

- Set up station according to restaurant guidelines
- Prepare all food items for the daily menu and specials, in a sanitary and timely manner ● Follow recipes, portion controls, and presentation specifications as set by the Executive Chef
- Ability to read and interpret abbreviations on food order tickets
- Responsible for the correct food presentation of each plated item
- Restock items as needed throughout shift
- Clean and maintain station in practicing good safety, sanitation, organizational skills ● Assist with the cleaning, sanitation, and organization of kitchen, walk-in coolers and all storage areas
- Ability to work well with the team
- Possess a positive and flexible attitude
- May perform other duties, as assigned

Education and/or Experience:

- Previous prep or line cook experience in a high-volume restaurant kitchen, with morning availability
- Knowledgeable in food sanitation and proper kitchen etiquette

Full-time and part-time available

Competitive pay rates with the opportunity for growth