



Position Title:	Cook	Job Category:	Non Exempt-HOH
Reports to:	Kitchen Manager	Uniform Attire:	Cheddar's HOH standard

Summary of Position:

Prepare and present consistent and great tasting food according to Cheddar's recipes and standards. Maintain the highest sanitation and safety standards every day.

Essential position functions:

- Ensure all recipes, procedures, storage, rotation and product specifications are followed on a daily basis to ensure our guests dine on high quality and safe food
- Stock your station to the manager prescribed levels in preparation to meet all of our guests' needs
- Take pride in ensuring that all food plates are presented according to Cheddar's specifications
- Respond quickly and positively to any requests for re-cooks or any special requests from our guests
- Take action and communicate with a manager when product levels might be low or running out
- Maintain the highest quality and sanitation practices throughout the shift
- Always remember – hot food hot, cold food cold
- Always keep your work station and equipment clean to Cheddar's standards (like brand new)
- Look for ways to minimize waste and reduce breakage of equipment and service ware
- Look for work that needs to be done and always be ready to assist any other cook that may need your help. Be sure to complete all assigned duties and work in the allotted time as prescribed by your manager
- Complete shift maintenance and duties and then check out with the manager on duty
- Must arrive to work on time, well-groomed and in clean and pressed attire according to Cheddar's dress and appearance standards
-

Qualifications:

- Must be able to communicate clearly with managers, kitchen and dining room personnel

- Be able to reach, bend, stoop and frequently lift up to 40 pounds
- Be able to work in a standing position for long periods of time (up to 8 hours)
- Must understand and follow all safety and sanitation procedures
- Must be able to safely and accurately handle kitchen knives and other portioning and food preparation utensils.
- Must be able to properly handle all kitchen equipment and report any equipment that is not functioning
- Must be 18 years or older to handle any mixer, food processor or trash compactor
- Must be able to withstand heat in the kitchen (up to 90 degrees) for up to 8 hour