



Position Title:	Culinary Assistant	Job Category:	Non Exempt-HOH
Reports to:	Kitchen Manager	Direct Reports:	Cheddar's HOH standard

Summary of Position:

Delivers guest satisfaction by assisting the manager in the pass through window ensuring that all food coming out of the kitchen is made to spec, is hot and fresh and then passed on to servers for quick and efficient delivery. Communicating clearly with the kitchen staff, FOH staff and managers to ensure that any guest's concern regarding their meal is solved quickly.

Essential position functions:

- Promotes guest satisfaction by ensuring that all plates go out meeting Cheddar's standards of presentation and time
- Demonstrates concern for the guest by ensuring that any food or plating issue returned to the kitchen is communicated clearly and quickly to the correct person(s) in order to expedite the solution and get the corrected meal back to the table (delivered by a manager)
- Demonstrates guest focus by ensuring that ticket times stay within prescribed guidelines through communication with the manager on duty and kitchen personnel
- Ensures that all garnishes and condiments are readily available throughout the shift
- Keeps the flow of food to the tables going through consistent communication with the server staff requesting that food is delivered promptly to the tables
- Sets up all orders on trays according to the pivot point system
- Quickly and accurately sets up station when shift begins and thoroughly cleans and closes station when shift is over
- Must arrive to work on time, well-groomed and in clean and pressed attire according to Cheddar's HOH dress and appearance standards
- Maintains the highest sanitation standards during the shift including washing hands frequently and ensuring that all food is served at proper temperature

Qualifications:

- Must maintain a clean and spotless uniform
- Must practice high sanitary standards including washing hands frequently
- Must be able to read recipes and learn all plate presentations

- Must be able to work quickly and accurately in the window pulling food and setting up trays for delivery
- Must be able to communicate clearly with both FOH staff and kitchen personnel
- Be able to lift, reach, bend and stoop
- Be able to work in a standing position for long periods of time (up to 8 hours)
- Must be able to work quickly and efficiently in a crowded area
- Must be able to lift up to 40 pounds
- Must be able to tolerate high temperatures in the kitchen up to 90 degrees for duration of the shift
- Must be able to lift and handle plates in the window for periods of up to 8 hours