

Big Water Cafe

Cook

Reports to: Kitchen Manager

Ideal Candidate:

- Feels passionate about cooking and giving great service both to Big Water customers and other staff members
- Likes to have fun
- Exhibits strong organizational skills
- Works very effectively as part of a team
- Enjoys working under a time crunch
- Takes pride in being consistent
- Loves to learn and takes direction with a smile
- Enjoys a challenge and creating something new
- Recognizes when help is needed and is willing to ask for it
- Has experience as a Line Cook in a high volume, ticket based scratch kitchen
- Communicates professionally both in person and on the phone
- Is able to effectively manage their emotions in the workplace
- Must be able to have a flexible schedule and work weekends and holidays
- Limited baking experience preferred

Performance Expectations:

- Makes menu items to meet quality, portion and time standards
- Maintains a clean and sanitary work space
- Learns basic bakery prep and helps out in bakery when needed
- Practices good personal hygiene
- Timely and accurately completes prep list including stocking, rotating and clean-up
- Meets quality and time standards for getting orders completed
- Assists co-workers with anything that is necessary or requested
- Asks questions and for help whenever necessary
- Keeps up on cleaning dishes and cleans all items thoroughly, and puts away in proper place
- Takes direction from Kitchen manager, café manager and general manager
- Must be able to work both independently, and as a team
- Completes daily, weekly, monthly and side tasks accurately in a timely manner
- Finds work to do when slow

Physical Requirements:

- Must be able to stand for long periods of time
- Must be able to work in a hot environment
- Must be able to lift 50lbs
- Must be able to taste products

Compensation

- Competitive wage
- Discount on Big Water Cafe food & drinks
- Free 1/2 lb of coffee per week