

Pluckers Wing Bar



JOB DESCRIPTION – Lead Cook

Classification - Exempt

Direct Report - General Manager

SUMMARY/OBJECTIVE

The Lead Cook is responsible for preparing and/or directing the preparation of food to be served, complying with all applicable sanitation, health and personal hygiene standards, and following established food production programs and procedures. The Lead Cook is responsible for appropriate use of facility supplies and equipment to minimize loss, waste, and fraud.

ESSENTIAL FUNCTIONS

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Operations – Safeguard the Pluckers dining experience by complying with policies and standard operating procedures by maintaining safe working conditions, properly functioning equipment, correct food and supplies levels, cleanliness and sanitation, proper training of staff and employee and guest satisfaction.
- Food Quality & Safety – Ensure compliance with sanitation standards, company policies, and federal/state/local laws, and ordinances. Enforce sanitary practices for food handling, general cleanliness, and maintenance of all restaurant areas. Responsible for ensuring consistent high quality of food preparation and service.
- Guest service – Ensure positive guest experiences in all areas of the restaurant. Evaluate and audit food quality, ticket times, and plate presentation. Take appropriate actions within the kitchen to turn dissatisfied guests into return guests.
- Prepares food served using established procedures.
 - Sets up/breaks down stations at the beginning/end of each day; restocking as needed.
 - Maintains oil quality with periodic filtering.
- Complies with established sanitation standards, personal hygiene and health standards. Observes proper food preparation and handling techniques.
- Report to work in a neat a clean uniform. Personal hygiene is essential.
- Stores food properly and safely, marking the date and item. Rotates items. Ensures staff is doing the same.
- Reports necessary equipment repair and maintenance to supervisor.
- Correctly prepares and monitors all food served following standard recipes and modified orders.
- Keeps work area neat and clean at all times; cleans and maintains equipment used in food preparation. Ensures staff is doing the same.

COMPENTENCIES

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| • Teamwork/Collaboration | • Stress Management/Composure |
| • Focus on quality of product | • Ability to utilize technology for scheduling, training, and so forth. |
| • Communication/Listening | |

WORK ENVIRONMENT

This job operates in a fast-paced restaurant setting. The noise level in the work environment can be loud. The employee may be exposed to hazards including, but are not limited to, cuts, slipping, tripping, falls, and burns. Frequent hand washing is required.

PHYSICAL DEMANDS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

- The employee is required to stand, walk, reach, lift, bend, kneel, stoop, and twist for 8 to 14 hours a day.
- The employee is required to push, pull, or lift items weighing up to 50 pounds.
- The position requires manual dexterity; auditory and visual skills; and the ability to follow written and oral instructions and procedures.

POSITION TYPE/EXPECTED HOURS OF WORK

This is a variable position. Days and hours of work are dependent upon employee availability, staffing needs, and competence of the job. Scheduled meetings are considered mandatory without explicit approval. Shifts will often begin and end outside of general hours of operation and can fall between the hours of 7 a.m. and 5 a.m. Hours of operation vary by location and are subject to change.

PREFERRED EDUCATION AND EXPERIENCE

- Prior experience in a related food service position.

ADDITIONAL ELIGIBILITY QUALIFICATIONS

- A Texas food handler certification is required upon employment and must be maintained for the duration. Some locations require registration within a county or city.
- All employees in this position must pass required exams position.
- All employees are required to complete continued education training as necessary.

WORK AUTHORIZATION/SECURITY CLEARANCE

- All employees must be authorized to work in the United States and are expected to provide original documentation at Orientation and at HR's request thereafter.

EEO STATEMENT

Pluckers Wing Bar provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, sex, national origin, age, disability, or genetics. In addition to federal law requirements, Pluckers Wing Bar complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.

Pluckers Wing Bar expressly prohibits any form of workplace harassment based on race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, genetic information, disability, or veteran status. Improper interference with the ability of Pluckers Wing Bar's employees to perform their job duties may result in discipline up to and including discharge.

OTHER DUTIES

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.