

Job Description - High Alpine Brewing Company - Line Cook

As a cook at High Alpine Brewing Company (HABC) you are joining a fast and hard working team that serves beautiful and delicious food every day. The cook ensures that every meal that leaves the kitchen reaches the customer as beautiful, fresh and tasty as possible. The customers have grown a love for many of our signature items. Because of this, we have created a huge returning customer base. As cook you need to be organized and be able to manage a large rush of customers at once. This takes time to master initially. What helps the most is all the preparation you put in beforehand ensuring you have all your ingredients cooked and prepared. HABC is comprised of a hard-working team that enjoys a good laugh regularly. The high energy and busy environment is addictive and we all keep working together to please our customers.

- Prepare all food related items per the recipes and directions set forth by High Alpine Brewing Company.
 - Please do not alter any recipes.
 - Prepare and stock all food items.
- Ability to be very efficient with time management and work under pressure in a fast-paced, high-pressure environment.
- Fast and high-quality preparation of pizzas, salads, appetizers sandwiches, soups and all aspects associated with the production thereof.
- Maintaining an extremely clean and organized work-space.
 - You are in the public eye. You must work cleanly, organized and in a sanitary environment.
- Rotating stock, properly labeling, and maintaining the HAACP program.
 - FIFO – First in First out.
 - Label and date everything.
 - Rotate product containers daily as needed.
- Maintaining a clean and sanitary work environment including, cleaning floors, counters, bathrooms, table service items, washing/drying dishware.
 - Never throw items on the floor.
 - If a spill occurs, clean it up as soon as is possible.
 - If the bathroom is out of sorts, ask your manager if there is time for you to straighten it up.
 - If a spill occurs in the dining room and you are busy with food items, bring it to the attention of a manager immediately.
- Follows opening and closing checklist procedures.

NOTE This job description in no way states or implies that these are the only duties to be performed by the employee(s) incumbent in this position. Employees will be required to follow any other job-related instructions and to perform any other job-related duties requested by any person authorized to give instructions or assignments. All duties and responsibilities are essential functions and requirements and are subject to possible modification to reasonably accommodate individuals with disabilities. To perform this job successfully, the incumbents will possess the skills, aptitudes, and abilities to perform each duty proficiently. Some requirements may exclude individuals who pose a direct threat or significant risk to the health or safety of themselves or others. The requirements listed in this document are the minimum levels of knowledge, skills, or abilities. This document does not create an employment contract, implied or otherwise, other than an “at will” relationship.

Job Type: Part or Full-time

I have received the Cook Job Description and Duties and I understand the role and its requirements, tasks, and responsibilities. I agree to successfully meet the criteria and objectives of this position. I understand that I will be subject to disciplinary action, up to and including termination, should I not fulfill the expectation of my position at The Station SF.

Employees Name: _____

Employees Signature: _____ Date: _____