



# PORTLAND CIDER COMPANY

## CLACKAMAS KITCHEN LINE COOK

### JOB DESCRIPTION

#### SUMMARY

Line cooks are the people responsible for making sure that food is prepared to the exact specifications of the Culinary Team Leader, establishment, and customer. While the line cook is an entry level position, a new cook is responsible for developing his or her technique so that they may move up in the kitchen to positions with more responsibility.

#### REPORTING TO

The Kitchen Line Cook reports to the Operations Manager at the Portland Cider Co. Clackamas Pub.

#### EMPLOYMENT CLASSIFICATION

Part-time Hourly – Tipped Employee

#### ESSENTIAL FUNCTIONS

Primary responsibilities include:

**Station Set Up.** The line cook is responsible for preparing his or her station before the start of each service. The line cook must make sure that all the supplies that will be needed for the night are available and ready for use. This can include preparing some items in advance or performing simple tasks such as stocking the station with plates and bowls.

**Prepping Food.** The line cook will be asked to prep food for service each day. This can mean chopping vegetables, butchering meat, or preparing sauces. Depending on the needs of the kitchen, the line cook may also be asked to prepare items for other stations or for special events.

**Cooking.** During meal service, the line cook is responsible for preparing the items requested from his or her station. This requires working with other cooks in the kitchen to make sure that food is ready at the right time, in the right order so that it arrives at the customers table ready to eat and at the right temperature.

**Clean Up.** At the end of service, the line cook is responsible for cleaning his or her station and may be asked to help other cooks clean up their stations. This means disposing of garbage, cleaning utensils, pots, and pans, and cleaning cooking surfaces. The line cook will also be responsible for taking care of leftover food, whether that means disposing of it, returning unused items to the correct inventory location, or storing cooked goods for use at another service.

**Stocking.** The line cook is also called on to unload delivery trucks and store inventory correctly. This can mean stocking pantries or walk in refrigerators, or simply inventorying items and reporting to the Culinary Team Leader.

**Hours & Compensation.** Hours will start at 20-30 hours per week, with opportunities available for added hours as our kitchen grows. Compensation is DOE.

## **QUALIFICATIONS**

- Previous experience in Kitchen & Food Prep.
- Must possess a valid driver's license.
- Must be eligible to work in the United States.
- Must agree to background and credit check.
- Reliable transportation.

## **WORKING CONDITIONS**

- Working shift work and weekends, and bank/public holidays, ensuring prompt timekeeping and attendance. Including all in house promotional events, such as, Wassail event/5k run/anniversary party etc.
- Position requires prolonged standing, bending, stooping, twisting, lifting products and supplies weighing 45 pounds, and repetitive hand and wrist motion.
- Work with hot, cold, and hazardous equipment.

To be considered for this position, submit resume & cover letter to [careers@portlandcider.com](mailto:careers@portlandcider.com). Please address your business-to-business sales experience in your cover letter.