

Hinterland Line Cook Job Summary

An organization's personnel is its most critical and important asset. In the same way that Hinterland is dedicated to delivering an exceptional and exciting journey and experience in craft brewed beer and dining, Hinterland is also committed to employing a team of highly skilled, knowledgeable, upstanding, ethical staff. Hinterland is committed to delivering the highest level of service in all aspects of its operation. It is critical to Hinterland's success that each team member know, understand and are able to execute their role and responsibility at a high level in all facets of operation.

Reports to: Executive Chef/Sous Chef/Lead Line

Line Cook job duties, role and responsibilities:

- Willingness to learn and have flexible availability for scheduling.
- Drive and passion for high quality food and a respect for oneself and others.
- Clear understanding of target goals for proper cook temps and usage of station equipment.
- Clear understanding of proper cleanliness and sanitation objectives.

Tools & Technology

- Commercial use:
 - blenders, grinders, slicers
 - broilers, convection ovens, deep fryers, griddles, grills, microwave ovens, ranges, rotisseries, steamers
 - cutlery (boning knives, chefs' knives, paring knives)
 - ovens (conveyor ovens, rotating rack ovens, salamander ovens, pizza ovens, smokers or smoke ovens)
- Cutting machinery
- Domestic knives (cimeter knives, filet knives, utility knives)
- Slicing machinery
- Food safety labeling systems
- Point-of-sale software

Minimum Qualifications

- Positive, can-do attitude and willing customer service approach
- Two or more years of experience in kitchen preparation and cooking
- At least 6 months experience in a similar capacity
- Able to communicate effectively with managers and kitchen personnel
- Able to reach, bend, stoop and frequently lift up to 40 pounds
- Able to work in a standing position for long periods of time (up to 9 hours)