

Cafe Line Cook

The Loveless Cafe is a popular restaurant with an abundant amount of history and a wonderful reputation in the Nashville area. Excellent benefits such as Medical, Dental, Vision, Life Insurance, supplemental insurances, matched 401K, Student Loan Payment Plan and PTO are available for eligible employees beginning as early as 60 days. Promoting from within the company is encouraged and practiced regularly.

The Loveless Cafe is currently seeking an experienced Line Cook to accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking.

Duties include but are not limited to:

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment
- Assumes 100% responsibility for quality of products served
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period
- Portions food products prior to cooking according to standard portion sizes and recipe specifications
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating
- Follows proper plate presentation and garnish set up for all dishes
- Handles stores and rotate all products properly
- Assists in food prep assignments during off-peak periods as needed
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen
- Attends all scheduled employee meetings and brings suggestions for improvement
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty

Qualifications:

- HS Diploma/GED or 4+ years of experience
- Minimum of 2 years of experience in kitchen preparation and cooking Special Position

Requirements:

- Must have reliable transportation
- Must have availability to work a changing schedule
- Will work nights, weekends and some holidays

Preferences:

- Multi-lingual
- Punctuality and reliability
- Self-starter that can also motivate others
- Commitment to making every dish the best quality possible
- Organized and clean when working in the kitchen

- Problem solving skills
- Able to take and give directions
- Flexibility
- Supportive team player
- Must be able to multi-task

Work Requirements:

- Be physically able to reach, bend, stoop and frequently lift up to 40 lbs.
- Must be able to communicate clearly with managers, kitchen and dining room personnel
- Be able to work in a standing position for long periods of time (up to 9 hours)

The starting rate will be between \$12-\$14/hour, depending on previous experience and background. If you are seeking a career with a great company that offers growth potential and are interested in this position, please respond with a little information about yourself along with your contact information.

The Loveless Cafe GP is an equal-opportunity employer and is committed to hiring and maintaining a capable and committed workforce. EOE/M/F/D/V