



Job Title: Line Cook One
Supervisor: Chef/GM
Date: November 16, 2023

Department: Social Enterprises
FLSA Status: Non-Exempt, Part Time
Salary Range: \$18.00 - \$22.00/hr
Bilingual differential \$.58 cents /hr

Organization Overview

Restorative Partners, Inc. (RP) is a nonprofit organization that transforms lives impacted by crime through healing services and relationships. We believe in accompanying and supporting anyone affected by crime on their healing journey and being an instrument of restoration and accountability. We believe that violence is never a solution to any problem and that every person is endowed with a sacred dignity, and is capable of changing, healing, and being restored. We believe that everyone deserves to be treated with respect and dignity. We believe that we can overcome violence with education, love, and compassion. www.restorativepartners.org.

Job Overview

The Line Cook One reports to the Chef/GM and is a part of the Social Enterprises Department. Cook proteins, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final order preparation. May take orders from customers and serve guests at counters or tables, as well as assist with washing dishes. Must be able to work weekends and flexible hours.

Essential Duties & Responsibilities

- Maintain sanitation, health, and safety standards in work areas.
- Clean food preparation areas, cooking surfaces, and utensils.
- Verify that prepared food meets requirements for quality and quantity.
- Cook and package batches of food, such as hamburgers and fried foods, which are prepared to order or kept warm until sold.
- By direction of the Chef/GM prepares daily specials and catering special menus following standard recipes.
- Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.
- Read food order slips or receive verbal instructions as to food required by patrons, and prepare and cook food according to instructions.
- Measure ingredients required for specific food items being prepared.
- Clean, stock, and restock workstations and display cases.
- Cook the exact number of items ordered by each customer, working on several different orders simultaneously.
- Wash, cut, and prepare foods designated for cooking.
- Follow a daily task list to ensure daily assigned duties are performed and met.
- Attend all scheduled employee meetings and offer suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.
- Cross train other positions in the Cafe with direction by the Chef/GM.

Knowledge, Skills, Talents, & Abilities

- Knowledge of sanitation and safe food handling procedures. Stays up to date on the latest SLO Health Department report.

- For health and sanitation reasons, must have good grooming and personal cleanliness.
- Must be able to engage in moderate physical activity requiring lifting and carrying of up to 50 pounds, bending, stooping, walking and standing. Must be able to follow written and oral instructions.
- Demonstrated ability to work with people of multicultural, low-income, and justice involved backgrounds.
- Must be able to relate well to all people of the community regardless of color, national origin, religion, sex, pregnancy, age, marital status, veteran status, sexual orientation, disability or socio-economic level.
- Must understand, uphold, and continue working toward accomplishing the mission, strategic goals and performance measures of Restorative Partners.

Education and/or Experience

- High school diploma/GED
- Minimum 1 year previous prep/line cook experience (**preferred**)

Requirements

- Valid Driver's License and Insurance
- ServSafe certification
- Must perform a background check
- Must agree to Mandatory Vaccination Policy
- Attend required agency trainings

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. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee is regularly required to talk or hear. The employee frequently is required to stand; walk; use hands to finger, handle or feel; and reach with hands and arms. This position requires the ability to occasionally lift up to 50 pounds.

Work Environment

This position operates in a kitchen work environment and may include operating with and/or around: ice machines, blenders, stoves, ovens, food warmers, mixers, coffee grinders, dishwashers, food slicers, grills, microwaves, scales, kitchen or food thermometers, cash registers, point-of-sales terminals, POS software and workstations, and credit card processing machines. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Benefits

- Employee Discount/Meal
- Parking
- Paid Sick Time
- Flexible Schedule

Acknowledgment

I acknowledge that I have read the job description and requirements for the Prep/Line Cook position and certify that I can perform these essential functions.

Applicant/Employee Signature

Date

Restorative Partners is an equal opportunity employer and does not unlawfully discriminate on the basis of race, creed, national origin, disability, sex, gender identity, marital status, age, or any other protected status covered by federal or state law.

This job description does not constitute an employment agreement between the employer and employee and is subject to change as the needs of the employer and requirements of the job change.