



GRASSROOTS DELI  
OPEN POSITION  
FT-LEAD LINE COOK  
JULY 17, 2019

**Position Summary:** We are looking for an ambitious lead line cook to become an extension of the chef manager's expectations and run the kitchen in his absence. The individual will oversee and participate in all functions of running an organized and efficient kitchen, while promoting our customer first policy with exceptional front of the house service. This individual will be integral in not only creating quality food but also in establishing a positive and upbeat atmosphere. Resolve customer complaints. Ensure health department compliance at all times. Establishes quality standards. Performs other duties as assigned. **EOE**

- Demonstrate proper uniform with all required tools for success, i.e. calibrated thermometer, pad & pen, etc.
- Cross-trained and able to perform all duties and responsibilities of all restaurant positions
- Operate computer terminals in order to execute all restaurant functions
- Able to properly open and close the restaurant
- Conducts employee team meetings. Responsible for training employees in food preparation principles and practices Modeling and leading by example in food preparation principles and practices
- Directs employees in order to ensure food preparation is executed properly
- Fills in for line staff whenever/wherever needed
- Inspects dining room/front of the house, food receiving area, preparation, production and storage to ensure that health and safety regulations are adhered to at all times
- Trains all employees in safely operating all equipment and utensils

**Job Requirements:** Knowledge of health and safety rules in the kitchen. Reliability and punctuality when dealing with an early morning schedule. 2 years' experience as a line cook. Good communication skills, desire to learn. Driver's license. Basic English reading and communication skills. Ability to perform duties continuously for periods of up to five (5) hours without a break. Ability to lift and move products and equipment as needed. High school diploma or equivalent is desirable; training from a culinary school will be an asset.

**Hours**  
FT 40hrs

**Schedule**  
Sch. To Be Determined

**Please forward letter of intent along with updated resume to:**  
**TCarlton@continuumct.org**  
**Or Fax to (203)777-9645**