



Position Title: Line Lead Cook (Non-exempt)	Department: BOH (back of the house)- Kitchen
Reports to: Kitchen Manager	
Job Summary The role of the Line Lead Cook is to prepare food exactly per the company specifications and ensure all lines are set up per schematics. Line Lead duties will consist of assisting kitchen management with their daily tasks, as well as supervising a small staff of Line Cooks.	
Essential Functions <ul style="list-style-type: none">• Set up and stock stations with all necessary supplies.• Prepare ingredient to use for cooking (e.g. chopping vegetables, butchering/cooking meat, and preparing sauces.)• Monitor food, portion, and waste control.• Ensure food quality of all lines.• Cook food on various surfaces and equipment.• Report to and follow Executive Chef and Kitchen Manager instructions.• Tag and label prepped and bottled items.• Ensures stations are flipped and wrapped.• Monitor, stock, and request orders when there are shortages of ingredients.• Ensure that food comes out simultaneously, per presentation requirements, and in a timely fashion.• Comply with nutrition and sanitation regulations, along with safety standards.• Maintain a positive and professional approach with coworkers and customers.• Know how to perform the duties of at least two stations.• Cross-train staff on menu items and ensure accuracy of Line Cook performance.• Work Point-Expo duties when necessary.• Document and tally waste logs.• Monitor and cut labor as necessary.• Inventory and ordering.• Ensure all checklists have been completed.• Oversee time-management of employees and food orders through multi-tasking.• Review bathroom cleanliness (per training guidelines).• Perform other duties as assigned.	
Experience and Education: <ul style="list-style-type: none">• 6 months of Line Cook experience working at RoadHouse Cinemas.• Food Handlers card (as required per location).• Ability to work on a brigade-style line.	
Physical Requirements <ul style="list-style-type: none">• Frequently stoop, kneel, crouch, or crawl,• Stand, walk, climb stairs, balance;• use hands to grip, handle, feel, reach.• Use cleaning compounds and cleaning products.• Exposure to hot and/or cold temperatures.• Lift 50 pounds at waist or shoulder level. Over 50 pounds requires usage of lift-assists.• Requires normal color vision.	

Employee Signature: _____

Date: _____