



Our Mission: *Feel like family while you're our guest.*

Job Title: Line Cook	FLSA Status: Part-Time, Full-Time, Non-Exempt
Department: Kitchen Back of House	Pay Rate: \$16.28 - \$20.00/hr
Reports To: Kitchen Manager/Exec. Chef	Location: T-Post Tavern

Individuals that work well in a guest focused, fast-paced, team environment thrive within our company, as our Vision, "We contribute to a community where people are welcome as they are and have a place to be together."

The line cook is responsible for preparing and/or directing the preparation of food to be served, complying with all applicable sanitation, health, and personal hygiene standards. To coordinate all cooking line activity for maximum efficiency and guest satisfaction. Following established food production programs, recipes, timings, portions, and procedures, coordinating that execution with other stations. Responsible for appropriate use of restaurant supplies and equipment to minimize loss and waste. To provide the highest quality of service and product to guests in accordance with company policies and objectives, to strive towards guest satisfaction, positive employee relations, and profitability.

Benefits:

- Competitive wages
- Growth potential
- Family meals
- Employee dining discount
- Medical (25+ hours/week)
- Dental (25+ hours/week)
- Vision (25+ hours/week)
- Employee Assistance Program (EAP) (all employees)
- 401k company match (one year of service, age 21)
- Sick Leave

We also value our employees' experience and are closed (without pay) on Mondays and Tuesdays, certain holidays, except for special engagements.