

Job Description: Cook

Position: Cook

Company Overview:

Join our dynamic team at SNOQSR, a locally owned Central Valley restaurant chain. We operate several fast-food restaurants and are seeking a talented and motivated Cook to deliver high-quality food to our customers while maintaining our reputation for excellence.

Key Responsibilities:

- **Food Preparation:** Prepare menu items according to standardized recipes and procedures, ensuring consistency, quality, and adherence to portion control.
- **Cooking:** Cook and assemble food orders efficiently during peak hours, maintaining a focus on speed and accuracy.
- **Kitchen Organization:** Maintain a clean and organized workstation, ensuring all tools and ingredients are readily available.
- **Food Safety:** Follow all food safety and sanitation guidelines, including proper storage, handling, and disposal of ingredients.
- **Equipment Use:** Operate and maintain kitchen equipment such as grills, fryers, ovens, and mixers, ensuring they are in proper working condition.
- **Inventory Management:** Assist with inventory checks and restocking of ingredients and supplies to minimize waste and avoid shortages.
- **Team Collaboration:** Work collaboratively with kitchen staff and front-of-house team members to ensure smooth service and exceptional customer experiences.
- **Quality Assurance:** Monitor food preparation and presentation to ensure meals meet company standards and customer expectations.
- **Problem-Solving:** Address any kitchen issues promptly, such as equipment malfunctions or supply shortages, and escalate as needed.
- **Training:** Mentor and train new kitchen staff on preparation techniques, safety standards, and operational procedures.

Qualifications:

- **Team Player:** Ability to work effectively in a team environment and maintain a positive attitude under pressure.
- **Adaptability:** Flexibility to work shifts, including weekends and holidays.