

## **JOB POSITION: LINE COOK**

**Department:** Restaurant

**Location:** Munich

**Starting data:** November 2015

### **Job Purpose**

Responsible for all food items prepared in the restaurant kitchens of Eataly. Portions and prepares food items prior to cooking. Sautés or otherwise cooks food on the kitchen line. Other duties include plating and garnishing cooked items, preparing appropriate garnishes for sautéed foods and preparing special requests. Responsible for maintaining a sanitary kitchen work station.

As an ambassador of Eataly products and services, the Line Cook is responsible for helping to create and maintain quality experiences for each guest that comes to Eataly. Eataly ambassadors are expected to actively engage with guests and spend quality time with each customer.

### **Job Functions**

- Complies with all portion sizes, quality standards, department rules, policies and procedures.
- Identifies and selects cuts of meat, poultry, shellfish, fish, game or vegetables used for sautéing.
- Prepares foods for sautéing and cooking.
- Prepares garnishes for dishes.
- Sautés or otherwise cooks food items and prepares pan sauces as appropriate.
- Plates menu items along with appropriate garnish.
- Maintains a sanitary work station that meets Department of Health standards.
- Selects and uses knives, hand tools, utensils and equipment to portion, cut, slice, dip, batter, bread, whip, beat, maintain holding temperature, sauté or otherwise produce food in their station.
- Adheres to all company and department procedures, policies, expectations and quality standards.

### **Skills / Requirements**

- A minimum of two (2) years in a similar position.
- Knowledge of Italian cuisine and basic knowledge of cooking pasta.
- Degree from a post-secondary culinary arts training program is desirable.
- Must be able to exert well-paced mobility for periods of up to four hours in length.
- Must have the ability to lift pots, pans, etc., up to 20 kilos in weight.
- Good knife skills are essential.
- Must have good working knowledge of food and food preparation.
- Must be able to communicate clearly and effectively with supervisors, employees, and dining room staff.
- Able to use knives, hand tools, utensils and all standard commercial kitchen equipment.
- German (mother tongue-fluent), English (business fluent). Italian is a plus.
- Knowledge of Italian language, culture, food history and Slow Food principles a plus.