

Job Description

Job Title	Cook
Level	2
Reports to	Kitchen Manager
Employment Type	Full-time/ 12-month position
Compensation	Hourly

We are looking for passionate and self-motivated individuals who live our values and help bring our approaches to life. In this role you will cook our menu items to TDH specifications, while maintaining food safety, sanitation and quality standards. A successful Line Cook understands the importance of balancing self-accountability and team work to deliver a remarkable food product.

Essential Responsibilities

Authentic Connections

Creates personalized moments with guests, making TDH a preferred choice

- Approaches shifts with the guest experience in mind, executing service with a smile
- Creates a hospitable environment by engaging guests using the Love our Guest routines
- Helps deliver our menu, personalize to fit each guest

Routine Operations

Achieves consistent quality outcomes by performing daily tasks with efficient uniformity

- Exhibits a positive attitude and can-do spirit towards our Love our House approach
- Complies with food safety & sanitation standards to ensure the kitchen is clean, safe and ready
- Follows all recipes and quality standards to prepare dishes to TDH specifications
- Ensures accuracy when prepping TDH dishes to ensure quality and consistency
- Contributes to our operational excellence of the kitchen by maintain a well-organized and stocked area to maintain daily operations
- Maintains cleanliness, organization and efficiency in performing daily operations
- Works collaboratively with others, understanding the HOH duties are shared responsibilities
- Cooks dishes to TDH specification to deliver a consistent quality product with proper presentation
- Ensures attentiveness and accuracy when cooking food orders to guest specifications
- Performs routines with attention to detail
- Holds self-accountable to meet personal and restaurant objectives
- Demonstrates stewardship of restaurant resources by supporting inventory control systems

Brand Ambassador

Embodies the brand by living the values

- Assists in creating authentic connections with guests
- Assists in creating a positive work environment
- Recognizes fellow team members with recognition tools
- Supports community relationship building
- Supports company-wide promotions, product launches and product samplings

Qualifications

- Must be at least 21 years of age
- High school diploma or equivalent preferred
- Minimum of 1-year experience as a line cook or similar capacity

- ServeSafe Certification preferred
- Knowledge of basic cooking techniques
- Demonstrated ability to work cooperatively with other kitchen team members
- Demonstrated ability to communication effectively
- Demonstrated organizational skills
- Demonstrated ability to communicate effectively with team members and guests
- Demonstrated ability to work in a fast-paced environment
- Ability to reach, bend, stop and frequently lift up to 50 pounds
- Ability to work in a standing position for long periods of time (up to 5 hours)
- Available to work all shifts, weekends and holidays