



Lead Line Cook Job Description

Position Title: Lead Line Cook

Education: High School Diploma

Location: Far Rockaway

Employment Type: Full Time

Reports to: General Manager

The Campaign Against Hunger (TCAH) is a 501(c)3 and one of the largest and most robust anti-hunger advocates in New York City. Since March 2020, when COVID-19 began to impact the city, TCAH has quadrupled our previous annual capacity to serve food for over 20 million meals while continuing to advance equity for communities that are underserved and disenfranchised. TCAH's mission is to empower our neighbors to lead healthier, more productive, and self-sufficient lives by increasing their access to nutritious food and related resources. With an annual budget of **\$8.9 million** and a staff size of 50, TCAH is looking to add to its dynamic team.

Beach Dunes Eatery and Arts, in Far Rockaway, is looking for a creative, dedicated, hard-working Lead Line Cook to join our opening team. We are committed to fresh, locally sourced food prepared simply but with great attention to essential details like seasoning and presentation. We are looking for a lead line cook who has experience working on the line and is interested in growth into a higher-level position with this exciting new project!

Job Details

We are seeking an energetic Lead Line Cook candidate who is familiar and comfortable with restaurant kitchen procedures and daily tasks - food prep, required line cooking and setting up supply stations - all key components of our Kitchen's success ensuring our restaurant's Guest satisfaction.

Essential Duties and Responsibilities

- Responsible for preparing and/or directing the preparation of food to be served.
- Ensures the restaurant complies with all applicable sanitation, health and personal hygiene standards and follows established food production programs and procedures.
- Responsible for appropriate use of facility supplies and equipment to minimize loss, waste and fraud.
- Must love food and love to work with it.
- Comfortable working in a fast-paced kitchen environment.



- Must be able to follow recipes and order tickets.
- Understanding of various cooking methods, ingredients, equipment and procedures.
- Accuracy and speed in executing tasks.

Requirements

- Demonstrated 2+ years of restaurant cooking experience.
- Outstanding verbal communication and organizational skills.
- Must have strong knife skills.
- Must be flexible regarding scheduling as it is based on business demands.
- Dependable transportation.
- Lifting, pushing and pulling up to 50 lbs.
- Must be able to stand and walk for long periods of time.

If this sounds like a good fit for you, please send us your resume.

The Campaign Against Hunger is an equal opportunity employer.

The above intends to describe the essential job functions, the general supplemental functions, and the essential requirements for the Cashier performance. It is not to be construed as an exhaustive statement of all the functions. Hourly Salary is competitive and based on experience.

Please send a Cover letter and resume to steven@midnighttheatre.com.