

MIDDLE WEST SPIRITS

MWS Job Req | Line Cook

Employment

Location:	Columbus, OH
# of openings:	4
Relocation Benefits:	No Relocation Assistance Provided
Benefits:	N/A
Salary:	Hourly

Description

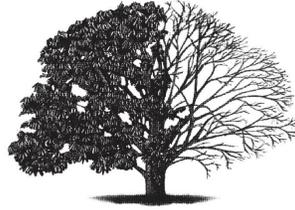
Job Title: Line Cook

A Line Cook is the heart and soul of any restaurant operation. Service Bar line cooks are no exception. In addition to being the backbone of the kitchen operation, cooks are expected to have versatility and breadth of knowledge of the entire restaurant. At Service Bar line cooks are not viewed as units of labor; they are embraced as members of a tight knit family. In being part of a family there are greater expectations; this job requires intense commitment, patience, teamwork, persistence, a good sense of humor, and ample dedication to relentless and often tedious hard work. The Service Bar will not be run like any other kitchen and thus the challenges and rewards within the work environment are greater.

Collaboration, cross training, education, inspiration, access and familiarization to specialized equipment and the ability to influence creative development are all not only accepted, but encouraged so long as core responsibilities are fulfilled.

Responsibilities:

- Prep, Maintain, and execute the required Mise en Place for menu items on the assigned station
- Maintain an exacting standard of cleanliness, quality, efficiency, and finesse in all operations
- Predict and be held accountable for managing par levels on inventory items for menu
- Maintain, clean, and polish all equipment in a manner that any public kitchen walk-ins will be supported



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Proficiencies:

- Basic knife skills with consistency in precise cuts
- Traditional cooking processes (Grill, Sauté, Fry, Broil, Braise, Steam, Poach)
- Reading and writing of labels and detailed instructions for scaled recipes
- Exceptional Cleaning and Sanitation practices of all commercial equipment
- Organization and maintenance of Mise en Place

Requirements:

- Guaranteed reliable transportation to Service Bar
- Accurate and efficient communication skills
- Positive and responsive attitude
- A strong desire to learn and master novel techniques and progress

Interviewing Process:

- All candidates that are considered for the position will be asked to utilize the Service Bar Kitchen to prepare food for the chef; please show up appropriately and prepare accordingly accurate and efficient communication skills.
- All candidates will be taught a contemporary cooking technique along with the standard operating procedures to employ it effectively and safely; it will be required to demonstrate basic understanding of the technique in the follow up.

Middle West Spirits is an Equal Opportunity employer. It is our policy not to discriminate against any Employee or Applicant. All qualified applicants will receive consideration for employment without regard to race, religion, color, national origin, sex, age, status as a protected veteran, sexual orientation, gender identity or status as a qualified individual with disability. This policy of nondiscrimination in employment includes but is not limited to: recruitment, hiring, placement, promotion, transfer, employment advertising or solicitations, compensation, layoff or termination of employment.

To apply, send all questions and/or resumes to: work@middlewestspirits.com