



Line Cook

Direct Report: Reports directly to the Head Chef and General Manager

Full & Part Time Positions Available - \$18--\$22/hour (hourly + avg tip potential)

Kitchen Tip Pool:: Kitchen pools 25% of daily tips and splits based on hours/shift worked

Hours: This position can be 20-40 (+/-) hours per week depending on availability/need

All employees must promote, work, and act in a manner consistent with the mission of Matchwood Brewing Company: Sandpoint, ID's neighborhood brewery where personal connections foster positive community change through the power of dialogue and laughter -- one delicious handcrafted beer at a time.

Responsibilities.

This position requires an individual to work on the line alongside the head chef and at times lead the line in the absence of the head chef. They must be able to cook and prepare all foods on the menu, including specials, according to the recipe, portions, cooking temperatures, food safety standards specific to each guests order.

1. Works in tandem on the line with Head Chef and takes direction to prepare guests orders in a fast-paced environment
2. Ability to lead the line in absence of Head Chef and on slower shifts.
3. Refer to the daily prep list at the start of each shift for assigned duties.
4. Understand and comply with standard portion sizes, cooking methods, quality standards, and kitchen rules, policies, and procedures.
5. Clean and sanitize work station area including tables, shelves, walls, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
6. Store food in designated containers and storage areas to prevent spoilage.
7. Prepare a variety of foods, such as meats, vegetables, or desserts, according to customers' orders or supervisors' instructions, following approved procedures in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
8. Take and record the temperature of food and food storage areas, such as refrigerators and freezers.
9. Responsible for the quality of products served.
10. Stocks and maintains sufficient levels of food products at line stations to support a smooth service period.
11. Handles, stores, and rotates all food products and supplies according to restaurant policies and procedures.
12. Turn or stir foods to ensure even cooking.
13. Season and cook food according to recipes or personal judgment and experience.



14. Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
15. Weigh, measure, and mix ingredients according to recipes using various kitchen utensils and equipment.
16. Portion, arrange, and garnish food, according to standard portion sizes and recipe specifications and serve food to servers or guests.
17. Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
18. Wash, peel, and cut various foods, such as fruits and vegetables, to prepare for cooking or serving.
19. Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.
20. Mix ingredients for green salads, molded fruit salads, vegetable salads, and pasta salads.
21. Follow proper plate presentation and garnish set up for all dishes.
22. Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.
23. Remove trash and clean kitchen garbage containers.
24. Assist cooks and kitchen staff with various tasks as needed, and provide cooks with needed items.
25. Carry food supplies, equipment, and utensils to and from storage and work areas.
26. Use manual or electric appliances to clean, peel, slice, and trim foods.
27. Promptly inform supervisors when equipment is not working properly and when food and supplies are getting low, and order needed items.
28. Make special dressings and sauces as condiments for sandwiches. Stir and strain soups and sauces.
29. Uses the Standard Recipe Card for preparing all products; does not rely on the memory of oneself or others.
30. Complete opening and closing checklists and assists others in opening and closing the kitchen.
31. Attend all scheduled employee meetings and offers suggestions for improvement.
32. Coordinate with and assist fellow employees to meet guests' needs and support the operation of the brewery and taproom.
33. Fill-in for fellow employees as needed to ensure guest service standards and operations.

Experience Requirements

1. No less than one year of prep cook or equivalent experience.
2. Food handlers certificate completed in advance or upon hiring.
3. Craft beer or comparable industry experience is a plus but not required.
4. Love for customers, service and positivity.
5. Kindness, patience and good work ethic.



6. Able to communicate effectively with managers, kitchen and brewery personnel and guests
7. Able to reach, bend, stoop and frequently lift up to 50 pounds
8. Able to work in a standing position for long periods of time in hot and humid conditions.

Technology/Materials

Freezers and chillers, carbonated beverage dispenser , mixers, blenders, choppers, cubers, dicers, graters, grinders, peelers, processors, slicers, broilers, deep fryers, griddles, grills, heat lamps, high pressure steamers, microwave ovens, ovens, ranges, rice cookers, rotisseries, smokers, steamers, toasters, dishwashers, food warmers, scales, kitchen or food thermometers, Point-of-sale terminals and workstations, inventory management systems.

Equal Opportunity

Matchwood Brewing Company is an equal opportunity employer committed to a diverse work environment. Matchwood Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, genetic information, disability, or veteran status. In addition to federal law requirements, Matchwood Brewing Company complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.