



JOB TITLE: Line Cook
DEPARTMENT: Back of House
REPORTS TO: Zachery Friend
CLASSIFICATION: Non-Exempt
CATEGORY: Full or Part Time

The Buffalo Rose is a high volume bar and grill located in Golden, CO. Operating in one of the oldest business locations in Colorado, the original building was built in 1859 and has housed many businesses over the years including a grocery store, the first public hall, The Golden Paper Mill (which was the first paper mill west of the Mississippi), The Overland House Hotel and was even once a community pool called the Golden Plunge. Today, the bar and grill serves locals and tourists alike and offers live music in the attached venue.

Position Summary:

Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Line Cook also performs other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

Duties and Responsibilities:

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality and sanitation standards, kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Prepares item for broiling, grilling, frying, sautéing or other cooking methods by portioning, battering, breading, seasoning and/or marinating.
- Follows proper plate presentation and garnish set up for all dishes. Handles, stores and rotates all products properly.
- Closes the kitchen properly and follows the closing checklist for kitchen stations and assists others
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.

Education Requirements: High school diploma or GED

Experience Requirements:

- A minimum of 1 year of experience in kitchen preparation and cooking, high volume kitchen preferred.
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Must be able to follow printed recipes and plate specifications
- Must maintain personal hygiene in accordance to Colorado Health Department standards for Food Service Employees.

Physical Requirements:

Be able to reach, bend, stoop and frequently lift up to 40 pounds.

Be able to work in a standing position for long periods of time (up to 9 hours).