



ELEGANTÉ CUISINE

Catering & Event Planning

PURPOSE:

The Line Cook/Prep Cook is responsible for a clean and presentable kitchen at all times, being able to work in a fast-paced environment, and being a team player.

Assist with daily catering orders and prepare selected food items.

Part-time and full-time work is available and must be open to working nights and weekends when needed.

POLICY:

- Cooks will assist the Head Chef and Sous Chef in daily kitchen preparation, organization, and sanitation
- Cooks will work off-premise special events when needed and assist Head Chef and Sous Chef with preparation for these events
- Ability to take direction, work independently, and with little direct supervision
- Effective problem solving skills in a fast-paced environment
- Able to lift 50 pounds unassisted regularly