



NOW HIRING LINE COOKS

- 3 Locations -

Del Mar, Encinitas, Leucadia

DESCRIPTION

- The Line Cook 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 standards, kitchen rules and policies and procedures.
- Follows proper plate presentation and garnish set up for all dishes.
- Properly handles, stores and rotates all products
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen Stations.
- Assists others in closing the kitchen.
- Performs other related duties as assigned by manager-on-duty.

QUALIFICATIONS

- 1-2 years line cook, prep cook or restaurant experience preferred.
- Mexican Restaurant experience preferred, but not required.
- Understands food preparation process.
- Knows how to read tickets.
- Understands basic sanitation practices.
- Friendly, good listener, cooperative, team player.
- Pride in work, is creative, fast worker.
- Dependable.

HOURS/SCHEDULING

- 30-40 hours per week.
- Flexible schedule based on restaurant location.
- Must be available to work evenings and weekends.

for immediate consideration or to schedule an interview email:

customercare@robertos-sd.com

