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# Example of Line Cook Job Description

Our company is growing rapidly and is searching for experienced candidates for the position of line cook. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

## Responsibilities for line cook

* Accurately measure foods and adjust recipes for food preparation process
* Complete daily and monthly inventory of all food & beverage items rotating stock
* Monitor food quality to ensure it stays within company standards
* Maintain a clean, sanitary environment within the kitchen, walk-in coolers
* Give feedback to Manager on items that need to be restocked
* Provide Manager with feedback, ideas and suggestions on a timely basis
* Responsible for full set up and preparation of hot and cold food items for restaurants
* Assists Chef and Sous Chef with organization and sanitation of main kitchen including walk-in coolers and freezers
* Insure that station or relevant prep list is set in a timely manner
* Assists in controlling food costs

## Qualifications for line cook

* Some culinary education preferred
* From scratch cooking skills preferred
* Prefer 2 years of hotel line cook experience
* High school education is desired
* Must have a minimum of six (6) months of experience as a cook
* Must be able to lift, carry, and maneuver up to 75 pounds