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# Example of Line Cook Job Description

Our growing company is searching for experienced candidates for the position of line cook. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for line cook

* Assure adherence to menus, including those for special diets ordered
* Assure optimal quality, temperature and appearance of meals
* Act in compliance with federal and state sanitary regulations facility infection control guidelines and dietary policies and procedures
* Maintain a clean, hazard-free work area
* Maintain knowledge of current nutritional practice
* Procure foods from assigned work areas to help stock and supply hot and cold stations for patient food production
* Prepare salads, sandwiches, sandwich spreads, desserts, and all other related items for cafeteria, catering events and patients food service
* Food Preparation.Prepare food and baked goods following the daily assignments
* Sanitation.Ensure all equipment used is cleaned to code standards
* Provides helpful and professional interaction with wait staff and management

## Qualifications for line cook

* Be able to lead our team of cooks and direct the operation during meal times
* Knowledge of proper nutritional requirements, preferred
* Ability to lift pots, pans, etc
* Must be willing to work flexible hours, including evenings, weekends and holidays to support the hotel operation
* Must be service orientated with a natural child affinity
* Must be able to pass a Food Safety Manager’s Test