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# Example of Master Cook Job Description

Our company is growing rapidly and is looking for a master cook. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don’t fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for master cook

* Sets up work station according to kitchen guidelines
* Reads tickets and prepares food items accordingly with 100% accuracy
* Ability to expedite tickets for multiple stations from behind the line
* Ability to make sauces from scratch
* Ability to work in but not limited to, multiple venues within the Block 16 Urban Eatery & bar
* Works a station or multiple stations throughout service independently and efficiently with little or no assistance during regular business volumes
* Interacts with guests in an upbeat and positive fashion
* Follows standardized presentations with 100% accuracy and seeks approval on presentations for special request items
* Greets and welcomes guests within 15 minutes of their teppan order(s)
* Performs a cooking show for assigned tables ensuring his/her interaction with guests is appropriate and non offensive

## Qualifications for master cook

* Must have superior culinary, food production, and high standards of excellence
* Able to produce variations of fresh high quality sushi
* Four years culinary experience in a high volume, food and beverage operation or one year of culinary training plus one year of culinary experience may be substituted
* At least years of Chinese wok experience in a high- volume restaurant
* Able to demonstrate common knowledge in basic Asian sauces, techniwues and recipes
* Ability to effectively communicate in Chinese/Mandarin