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# Example of Master Cook Job Description

Our innovative and growing company is looking to fill the role of master 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 master cook

* Readily provides guests with information about foods as they are being cooked or upon guest inquiries
* Responds promptly and courteously to guest requests
* Asks guests for cooking preference, as applicable, and follows guest instructions
* Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking using a variety of kitchen equipment (including but not limited to broilers, ovens, grills, food processors, blenders and fryers)
* Performs shift opening and closing duties as assigned by the manager such as cleaning of refrigeration units, gaskets, chef carts and floors
* Maintains kitchen, teppan cooking areas, kitchen equipment and food storage areas clean, sanitary and organized
* Is knowledgeable about and complies with the Company’s standards on food portioning, cooking methods, quality standards, recipes, storyboards, service cycle, policies and procedures
* Prepares foods in accordance with the Company’s portions standards and recipe specifications prior to cooking, including battering, breading, seasoning and/or marinating foods
* Adheres to the Company’s guidelines on proper food presentation and garnishes for all dishes
* Uses knives, hand tools, utensils, and equipment to portion, cut, slice, julienne, whip, beat, maintain holding temperature, chill, freeze or otherwise produce food for the dining room

## Qualifications for master cook

* At least 3 years of experience in Chinese/dim sum assembly and Cooking
* At least 3 years of Chinese barbecue experience in a high-volume Asian restaurant
* Working knowledge of Cantonese style Barbecue, especially traditional Peking duck and barbecue pork, Chinese cold dishes
* Four years of experience in a high volume, pastry shop or two years at a culinary school and two years of experience at a pastry shop will be accepted
* Must have a complete working knowledge of the bake shop and all components
* At least three (3) years of Cooking experience, in a professional setting