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# Example of Master Cook Job Description

Our company is growing rapidly and is looking for a 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

* Complies with Department of Health and company sanitation standards
* Occasionally work action stations, interacting with and preparing food in front of guests
* Assist with the cleaning, sanitation and organization of the kitchen, walk-in coolers, and all storage areas
* Stock designated station for the next shift
* Operate kitchen equipment in a safe and sanitary manner with complete understanding of how the equipment works
* Understand and follow written company procedures with 100% accuracy
* Read tickets and prepare food items accordingly with 100% accuracy
* Follow standardized presentations with 100% accuracy and seek approval on presentations for special request items
* Work a station or multiple stations throughout service independently and efficiently with little or no assistance during regular business volumes
* Supervises Cooks and makes sure food is being served properly

## Qualifications for master cook

* Ability to function under time constraints and deadlines with attention to detail
* Working knowledge of all menu items and equipment used to perform these duties
* Possess a full knife set and excellent knife skills (cut, dice, mince and slice)
* Responsible for maintaining complete knowledge of correct maintenance and use of equipment
* Must be comfortable cooking directly in front of guests and be able to personalize with the guests when necessary
* Skills Evaluations prior to hiring