



Example of First Cook Job Description

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Our innovative and growing company is searching for experienced candidates for the position of first 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 first cook

- Assists chef with menu ordering, inventory, and daily production planning
- Preparation and production of menu items
- Quality food preparation and cooking
- Help in dish station as needed
- Assures sanitary standards are upheld by delegating these duties amongst cooks helpers and porters
- Maintains open communication and good relationships with others
- Attends meetings and in-services for food production employees
- Oversees preparation of all foods
- Prepare daily production of fresh scones, cakes, cookies, tarts, squares/bars, tempering chocolate for garnish, truffles, and chocolate bars, macaroons, and other Pastry shop items according to the standard recipes
- Ability to weigh/scale, cut, shape, roll

Qualifications for first cook

- Kosher helpful but necessary
- Schedule my change during Holidays
- 2 – 3 years practical experience in Japanese cuisine
- Aspires to become a Sous Chef
- Must possess a current Advanced National Food Safe Certification within the past 5 years before starting the position

