

MIKE'S DRIVE-IN COOK

STARTING PAY:

\$15.00-\$16.00 an hour (Plus Tips)



CONTACT:

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SUMMARY:

A Fast Food Cook completes food preparation duties according to sanitation and hygiene standards in order to quickly and accurately fill customer requests. This involves operating all kitchen equipment, cooking restaurant menu items according to recipe and presenting or packaging food items. Cooks may also direct less-experienced workers through the food preparation process. Cooks work directly under the General Manager or Shift Manager.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

- Cooks either prepare or direct the preparation of food from the restaurant menu according to standard recipes. They often deal with special customer requests and dietary concerns and must be sure to fill these orders properly. They're responsible for maintaining standardized quality of the food, as well as consistency of the food. Because they work in the fast food industry, they must be able to produce large volumes of food in a short amount of time.
- In order to comply with all policies and regulations, the Cook must be knowledgeable of local and federal food handling laws and regulations, and will be required to obtain Food Handler's certification. They use this knowledge to ensure that all food preparation is compliant.
- Cooks maintain the cleanliness of the kitchen and personal hygiene standards that adhere to sanitation policies.
- Cooks are responsible for ensuring kitchen safety protocol is followed at all times.
- After preparing the food, the Cook is responsible for its presentation, making sure it is ready for customer consumption. This either involves plating the item appropriately or, more often in the fast food industry, packaging and wrapping the item appropriately. Packaging and presentation protocol can change depending on if the order is a dine-in or to-go order. If preparing large quantities of food ahead of time, the Cook is also responsible for maintaining appropriate temperature and freshness of food.
- As the Cook gains some experience, he or she will typically become responsible for training newer kitchen employees. They'll teach other employees how to prepare food according to our recipes and train them in all safety, sanitation, and food handling protocols.

QUALIFICATIONS GUIDELINES:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION/EXPERIENCE:

- High School diploma or equivalent preferred.
- Food Handler's Certification is required.
- At least 1 year of cook experience in a food service is preferred.

COMPUTER SKILLS:

Basic computer skills are required in order to operate POS (cash registers) systems.

SUPERVISORY RESPONSIBILITIES:

This position requires occasional supervisory responsibilities in the absence of the General and Assistant Managers.

PHYSICAL DEMANDS:

This position will require long periods of standing on hard surfaces, occasionally in warm temperatures. There is also likely to be extensive lifting of supplies and materials and moderate to loud noise. The use of hands and arms to reach for, grasp and manipulate objects is required.

Finger dexterity may be required for cash register use. There will be constant exposure to hot equipment and oil throughout the workday.

Mike's Drive-In is an Equal Opportunity Employer, Prohibits Discrimination, and Harassment of Any Kind.