

The Ivy Table

LINE COOK

Responsibilities

- Assist our Culinary Lead in directing food preparation and cooking activities.
- Ensure compliance with food safety regulations and proper food handling procedures.
- Collaborate with the culinary team to create innovative menu items that meet customer preferences.
- Maintain cleanliness and organization within the kitchen area, adhering to health and safety standards.
- Help with catering needs for occasional onsite weekend events

Skills

- Proven experience in the food industry, preferably in a restaurant setting.
- Strong cooking skills with a focus on various cuisines.
- Familiarity with dietary department requirements and special dietary needs is a plus.
- Strong communication skills for effective collaboration with kitchen staff.

Qualifications Needed:

- Unwavering commitment to the mission of the The Ivy Table
- Restaurant experience
- SafeServe certified (or willingness to become certified)
- Ability to lift 40 lbs and stand on feet throughout shift
- Strong knife skills
- Ability to work well in fast paced environment
- Demonstrated ability to collaborate with others and learn new skills
- Able to prioritize, make decisions quickly that are sound, and exercise good judgement
- Outgoing, positive personality
- Strong work ethic with a high degree of energy

Full-time applicants ONLY. We do not generally work evenings, holidays, or Sundays. Saturdays are minimal. Must have reliable transportation to Brighton.

Benefits:

- Dental insurance
- Food provided
- Health insurance
- Paid time off
- Vision insurance

Shift:

- 8 hour shifts
- Morning and Day shifts