

Company: The Raven/ Montana Bonfire

Location. Bigfork MT

Line cook position

Wage : \$15.00 plus tips

Housing: \$450.00 a month

A line cook is a vital member of a restaurant's kitchen team responsible for preparing and cooking dishes in accordance with the restaurant's recipes and standards. As a line cook, you will work closely with the head chef, sous chef, and other members of the kitchen team to ensure that food is prepared to the highest quality and served to customers in a timely manner.

The primary responsibilities of a line cook include:

1. Food preparation: You will be responsible for preparing and cooking food items, including chopping vegetables, grilling meat, and preparing sauces, according to the restaurant's recipes and standards. You will also be responsible for ensuring that all food items are cooked to the correct temperature and are presented attractively.
2. Maintaining kitchen equipment: You will need to maintain kitchen equipment, such as grills, ovens, and fryers, to ensure that they are in good working order. You will also need to ensure that the kitchen is clean and sanitary at all times, following food safety guidelines.
3. Coordinating with other kitchen staff: You will work closely with other members of the kitchen staff, such as the head chef, sous chef, and dishwashers, to ensure that all food is prepared and served to customers in a timely manner. You will need to communicate effectively and work efficiently as part of a team.
4. Monitoring food inventory: You will need to monitor food inventory levels and notify the head chef or sous chef when supplies are running low. You may also be responsible for ordering ingredients and supplies as needed.
5. Adhering to health and safety regulations: You will need to adhere to health and safety regulations, including proper food handling and storage, to ensure the safety of customers and fellow kitchen staff.

The ideal candidate for a line cook position should have a passion for cooking and a willingness to learn and grow in a fast-paced kitchen environment. They should be able to work well under pressure, have strong communication skills, and be able to work flexible hours, including evenings, weekends, and holidays. Prior experience in a similar role is preferred, but not always required.



"The information provided is for reference purposes only and is subject to modification until the job offer is formally signed".