



Grill/Fry Cook

OVERVIEW:

A person in one of these positions will cook and prepare items such as Hamburgers, Hot Dogs, Sausage and Steak at one of the Grill Locations and French Fries and Fried Chicken at one of the Fry Locations.

RESPONSIBILITIES:

- Work in a proper and professional manner.
- Quickly and properly cook and prepare food items
- Assure the production of the best quality product possible.
- Maintain cleanliness of work area and equipment.
- Maintain inventory, control waste by monitoring proper rotation
- Work and communicate with other Food Service Staff on proper product levels

QUALIFICATIONS:

- Good oral communication skills and be able to stand for long periods of time.
- Must be able to work a varied schedule (nights, weekends and holidays as needed)
- Neat, clean and orderly appearance a must.
- Must be a team player at least 18 years of age.

PHYSICAL REQUIREMENTS:

- Able to stand and walk for long periods of time.
- Able to lift at least 30 pounds.

Hourly Pay Rate: \$15.25/Hour