



## DETAILED JOB SUMMARY

### Line Cook

<b>DEPARTMENT</b>	Operations
<b>REPORTS TO</b>	Store Manager
<b>LOCATION</b>	Assigned location
<b>FLSA STATUS</b>	Non-Exempt (hourly)
<b>SHIFT WORKED</b>	Monday through Sunday, Days and Nights
<b>SALARY</b>	\$16-18 per hour

#### BRAND OVERVIEW

The journey to create amazing food at an incredible value started back in 2006 when Phillip and Michelle Chang had the idea to offer a self-serve frozen yogurt experience called Yogurtland. Now with more than 300 Yogurtland stores all over the world, this dynamic duo has set their hearts on creating and serving an alternative epicurean experience with delicious sandwiches and offerings evolving around chicken and egg as the key ingredients. Phillip and Michelle's new brand 'Egg N Bird' is now open, providing the public with the high quality, delicious food at an amazing value.

#### POSITION OVERVIEW

Egg N Bird is looking for a high energy, hardworking team player to join our kitchen as a Line Cook. The ideal team member must have a sense of urgency, a desire to make the best food, a focus on food safety processes & procedures, cleaning mentality, and enjoys working as a part of a team. They will be responsible for everything from food preparation, working the prep line, interacting with customers, cleaning, ordering food and performing inventory.

#### CULTURAL QUALIFICATIONS

- THTK - Totally Honest, Totally Kind
- Humble - modest, respectful and open
- Heart & Soul - passionate and totally committed
- Team Play - selfless and team first
- Imaginative - innovative, bold and whimsical

#### ESSENTIAL JOB FUNCTIONS

- Prepare all food items as directed in a sanitary and timely manner
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station while practicing good safety and sanitation
- Assist with the cleaning and organization of kitchen and equipment
- Restock items as needed throughout the shift
- Adhere to all sanitation and food production codes
- Adhere to standards of handling, preparing, serving and holding food products including but not limited to: FIFO, Temperature Danger Zone, cross-contamination.
- Promote and provide extraordinary guest service for both internal and external guests; answer questions, offer information, and provide assistance in a courteous manner.
- Understand and demonstrate the proper use of safety practices and ensure department standards are maintained and safety policies are upheld.
- Perform other duties as assigned

#### OTHER REQUIREMENTS (LICENSES/CERTIFICATIONS)

- Must be 18 years older
- Valid California Food Handler required before first day
- Experience as a Prep/Line Cook in a full service, high volume Food and Beverage environment.
- Culinary certificate is a plus
- Dependable -- more reliable than spontaneous
- Adaptable/flexible -- enjoys doing work that requires frequent shifts in direction
- Detail-oriented -- would rather focus on the details of work than the bigger picture

#### NOTES

1. AS AN ABSOLUTE CONDITION OF EMPLOYMENT, ASSOCIATE(S) ARE REQUIRED UPON HIRE, TO SIGN CERTAIN CONFIDENTIALITY, NON-DISCLOSURE, AND MEDIATION & ARBITRATION AGREEMENTS.
2. STATEMENTS CONTAINED HEREIN REFLECT GENERAL DETAILS AS NECESSARY TO DESCRIBE THE GENERAL FUNCTION(S) OF THE JOB, LEVEL OF KNOWLEDGE AND SKILL(S) TYPICALLY PREFERRED OR REQUIRED, AND SCOPE OF RESPONSIBILITY ENTAILED. STATEMENT(S) CONTAINED HEREIN SHOULD NOT BE CONSIDERED AN ALL-INCLUSIVE LISTING OF WORK REQUIREMENT(S) OR FUNCTION(S). ASSOCIATES(S) MAY PERFORM OTHER DUTIES, AS ASSIGNED, INCLUDING WORK IN OTHER FUNCTIONAL AREAS TO COVER ABSENCE(S), EQUALIZE PEAK WORK PERIODS, OR OTHERWISE BALANCE WORKLOAD(S).