



Toledo Museum of Art Job Description

JOB TITLE: Line Cook

REPORTS TO: Executive Chef

FLSA Status: Exempt Non-Exempt

SUMMARY

Ensure that the food service operation enhances the quality of the Museum's visitor experience by assisting in the preparation of creative and delicious food, providing efficient and friendly customer service, and consistently presenting a professional approach to overall food service operations.

KEY ACCOUNTABILITIES

The Line Cook performs the following essential duties. Other duties may be assigned as needs arise.

Ensure a quality dining experience by:

- assisting with food preparation for both café service and catering/special events, as required;
- monitoring food presentation for consistence and aesthetic appeal;
- maintaining sanitation standards;
- providing other kitchen and service assistance as required by supervisor.

RELATIONSHIPS

- Reports to the Executive Chef, will receive work direction from on-duty manager and sous chef.
- Works closely with all other members of the culinary and events staff.

SPECIALIZED KNOWLEDGE, COMPETENCIES AND ABILITIES

- requires knowledge of food preparation techniques and use of all related equipment
- must be a responsible self starter, be able to follow instructions delivered in verbal or written form,
- knowledge of appropriate food service sanitation standards essential, "Safe Serve" training/certification; clean and professional personal appearance
- excellent interpersonal skills and ability to collaborate with other members of the staff
- work well under pressure and deal with the multiple-tasking of a busy commercial kitchen while assuring that all details receive appropriate attention; must be able to handle immediate changes in plans due to customer demands and needs, availability of products and other unforeseen problems.
- ability to pre-plan with good time-management skills
- dedication to providing outstanding customer service
- must be willing and able to work as needed – hours will include some evenings, weekends and holidays
- must pass drug screen and background check

EDUCATION AND EXPERIENCE

Requires high school diploma, formal culinary training and a minimum of two years' solid experience, including banquet, catering and/or high volume food experience, or equivalent combination of education and experience.

WORK ENVIRONMENT

Standard commercial kitchen work environment with related heat generated by ovens and ranges and noise from equipment. Position requires the ability to visually monitor product, operate all commercial appliances, and communicate effectively with co-workers and supervisors. Regularly lifts and moves cases of produce and other foodstuffs and dishware which can weigh up to 50 lbs. Events are held across campus and may occasionally result in exposure to uncomfortable weather conditions.

The Toledo Museum of Art provides equal opportunity for employment and promotion to all qualified employees and applicants. No person shall be discriminated against in employment on the basis of race, color, religion, gender, age, national origin, marital status, disability, sexual orientation, veteran status or any other status or condition protected by applicable federal or state statutes. The Museum is committed to maintaining an environment in which all employees are treated equitably and given the opportunity to achieve their full potential in the workplace.