**EMPLOYER JOB ORDER FORM**

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>JOB ID</th>
<th>OPEN DATE</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Line Cook</td>
<td>17645</td>
<td>01/09/2020</td>
<td>Santa Clara</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOURS/WEEK</th>
<th>SALARY</th>
<th>WORKDAYS</th>
<th>SHIFT/HOURS</th>
<th>REQUIRED FOR POSITION</th>
<th>REQUIRED EDUCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 - 40</td>
<td>$17 - $DOE</td>
<td>Monday - Friday</td>
<td>Varies</td>
<td>None</td>
<td></td>
</tr>
</tbody>
</table>

**JOB DESCRIPTION**

* Prepare a variety of food products including meats, seafood, poultry, vegetables, sauces, dressings, breads and other food products using a variety of equipment and utensils.
* Abilities necessary are follow basic instructions and basic cooking skills, use of standard kitchen equipment, follow standardized recipes and possess basic knife handling skills.
* Understands and consistently complies with our standard portion sizes, cooking methods, quality standards, kitchen rules, policies and procedures.
* Complete opening and closing checklists; refer to Daily Prep list for assigned duties; strict adherence to company policy with regards to HACCP.
* Maintain a clean and sanitary work station and area.
* Closes kitchen properly, including assisting others.
* Promptly reports equipment and food quality problems, product shortages.

**3 TO 5 KEY SKILL SETS REQUIRED**

~ Knowledge and experience in a high volume kitchen
~ Able to work in a very high paced kitchen
~ Good communication skills
~ Team player
~ Must be able to reach, bend, stoop, work in a standing position for long periods of time and frequently lift up to 40 to 60 pounds