



**THE RICE HOUSE**  
ASIAN FUSION CUISINE  
**JOB DESCRIPTION**

**Job Title:** Line Cook

**Status:** Part-Time

**Salary Range:** negotiable

**Supervisor:** Kitchen Manager & Restaurant Manager

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**JOB SUMMARY:**

The line cook is responsible for preparing the food items on the menu, fry and/or stations or other areas in the kitchen. He/she is also responsible for cleaning and maintaining the station in practicing good safety, sanitation, and organizational skills. A Line Cook is working as a team member in a dynamic workplace, and to follow all the safety procedures, and must have a high threshold for heat in a kitchen environment.

**PRIMARY RESPONSIBILITIES AND DUTIES:**

- Accurately and efficiently prepares meats, fish, vegetables, and other hot food products, as well as, prepare and portion food products prior to cooking. Perform other duties in the areas of food and final plate preparation (plating & food garnishing).
- Prepare a variety of menu items in designated kitchen equipment and utensils.
- Assumes 100% responsibility for quality products served.
- Understands and complies consistently with restaurant standard portion sizes, cooking methods, quality standards & kitchen rules, policies, and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Prepares food portions prior to cooking per standard portion sizes and recipe specifications
- Maintain cleanliness & sanitation of kitchen, food station areas and equipment (woks, fryers, sauté burners, stove/oven area, microwaves, toaster ovens, line station compartments and refrigeration area).
- Prepares items for boiling, frying, sautéing, grilling or other cooking methods by portioning, breading, battering, seasoning and/or marinating.
- Follows proper boxing, plating, and/or setting all dishes up for garnishing.
- Handles, stores and rotates all products properly.
- Assist in all food assignments/orders when needed.

- Opens & closes kitchen properly and assist in other restaurant closing and openings.
- Attends and participates in all staff meetings.
- Assist with additional tasks & duties given by kitchen manager, duty manager, and owner.