



Line Cook Employment Description

WHO WE ARE:

The Mill is an ode to refined but comfortable sensibilities in both food and decor. A seamless blend of original history and modern elegance; The Mill's open floor plan evokes a refined dining experience with a unique sense of home comfort.

Fernhaus Studio (the hospitality group behind The Mill) believes in a 'whole house' mentality and we expect all departments (Pastry, Savory, Dining Room, Café and management) to support and motivate each other to achieve our goal of guest satisfaction. As a Line Cook, you will interact with all of these departments regularly and should be able to communicate effectively and respectfully with your co-workers. We're dedicated to creating a culture that supports a friendly work environment with reliable employment. There are many opportunities for growth within our company as we expand and grow our brand & business.

JOB DETAILS:

Line cooks are the core of the kitchen. You and your fellow cooks will be responsible for producing mise en place for service, private dining and special events. Line Cooks are also responsible for organizing and cleaning their station, cooking food to order, and cleaning and turning down their station at the end of service. Line Cooks at The Mill should have a thorough understanding of classic cooking techniques as well as a basic understanding of how to use all of the equipment required to produce your mise en place safely.

RESPONSIBILITIES:

- Strong commitment to excellence: Always do the right thing, especially when no one is looking
- Positive outlook and demeanor; negativity and malice will not be tolerated
- A desire to learn and grow in an exciting & quickly changing environment
- Sense of urgency
- Able to demonstrate classic cooking techniques
- Able to prepare ingredients and setup station mise en place for service
- Able to cook in a brigade style line (firing and communicating across different stations during service)
- Able to keep your station clean and organized before, during and after service
- A working understanding of sanitation codes and DOH regulations
- Must be able to lift & carry at least 50 pounds
- Must be able to stand for long periods of time
- Must be comfortable with repetitive motions (such as walking, bending & standing)
- Ability to go up and down flights of stairs multiple times a day
- Adherence to our standard cooking methods, quality standards, and kitchen rules

- Ownership of station(s), including prep, managing inventory/ counts, set up, and breakdown
- Attendance at all required meetings
- Performs other related duties as assigned by the Chef or manager-on-duty

REQUIREMENTS & CHARACTERISTICS OF SUCCESS:

- At least 1 year of cooking in a fast-paced, fine-dining restaurant preferred, but not required
- Comfortable working in a fast-paced, high-traffic environment
- Unprecedented work ethic
- Effective time management
- ServSafe Certification preferred
- Be clean and organized
- Have strong communication skills
- Have a positive attitude and willingness to learn
- Be a self-starter and enjoy working both autonomously and part of a team
- An interest in working with local, seasonal ingredients

PHYSICAL DEMANDS:

The physical demands for this position are seeing, hearing, speaking, reaching, frequently lifting up to 50 pounds, standing up 8+ hours, bending, and moving intermittently during working hours. These physical requirements may be accomplished with or without reasonable accommodations.

The duties of this position may occasionally change. The Mill reserves the right to add or delete duties and responsibilities at the discretion of its managers. This job description is intended to describe the general level of work being performed. It is not intended to be all-inclusive.

Please send resumes and references to bobby@fernhausstudio.com

COMPENSATION

Compensation for this role is \$18-22/hour (commensurate with experience) plus tips.

CONTACT

Please fill out the Join Our Team prompt on our website and send resumes and references to bobby@fernhausstudio.com.