

LOCATELLI'S CAREERS

JOB DESCRIPTIONS • 2018

LOCATELLI'S KITCHEN STAFF



Qualifications

A minimum of 2 years of experience in kitchen preparation and cooking. ▪ At least 6 months experience in a similar capacity.

- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).

Complete opening & closing checklists. ▪ Assists in food prep assignments during off-peak periods as needed. ▪ Prepares a variety of meats, poultry, vegetables & other food items for cooking in ovens, fryers & a variety of other kitchen equipment. ▪ Assumes 100% responsibility for quality of products served. ▪ Knows & complies consistently with standard portion sizes, cooking methods, quality standards & kitchen rules, policies & procedures. ▪ Stocks & maintains sufficient levels of food products at line stations to assure smooth service period. ▪ Portions food products prior to cooking according to standard portion sizes & recipe specifications. ▪ Maintains a clean & sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range & refrigeration equipment. ▪ Follows proper plate presentation & garnish set up for all dishes. ▪ Handles, stores & rotates all products properly. ▪ Closes the kitchen properly & follows closing checklist for kitchen stations. ▪ Assists in closing the kitchen. ▪ Promptly reports equipment/food quality problems & product shortages to Kitchen Manager. ▪ Uses our Standard Recipe Card for preparing all products. NOT the memory of yourself or others. ▪ Attends all scheduled employee meetings & brings suggestions for improvement. ▪ Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.

WORKING AT LOCATELLI'S

Do you have

ENERGY

At our busy hours (and Locatelli's has a lot of those), the environment can be very fast-moving and highly energetic and fast-paced environment. We like to have fun and keep the energy up.

An eye for

CLEANLINESS

We set a very high standard for cleanliness at our restaurants. Every table must be cleaned, and every staff member has a part in keeping our standards high. We love a proactive spirit.

And a heart with

KINDNESS

Our best clients are the repeat customers that keep coming back for the food and the service. We have fun and enjoy each other's company, so that means we like to hire cool and kind people.