

KITCHEN

Prepares, portions and cooks food as it relates to Majestic's menu. Each Staff Member's primary objective is to exceed our Guests' expectations, build sales and repeat business. This position performs other related duties as assigned. (Related duties as assigned are duties which may not be specifically listed below, but are within the general occupational series and responsibility level typically associated with this Staff Member's grade of work.)

DUTIES / RESPONSIBILITIES:

- Provides an atmosphere with the mentality of "Great Memories Happen Here!"
- Prepares a variety food items while adhering to specific product prep, handling procedures and plate presentation as dictated by Majestic.
- Assumes 100% responsibility for quality of food products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards, and safety and sanitation procedures.
- Works different stations to include but not limited to broiling, grilling, frying, and sautéing.
- Maintains cleanliness throughout the kitchen, throughout the shift.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Communicates ticket times and potential problems with the expo, manager and runners as necessary.
- Performs opening duties to include assigned prep work to stock and set up stations as necessary utilizing standard portion sizes and recipe specifications. Labels, stores and rotates all product properly.
- Assist in putting away orders.
- Breaks down and cleans station or work area at end of shift.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Assists other Staff Members as needed or when business needs dictate.
- Performs other related duties as assigned by the Kitchen Manager or Manager-on-duty.
- Keeps station clean, sets up and takes down station appropriately.
- Performs shift change and/or opening or closing duties.

WORKING CONDITIONS

Work will be performed in a typical restaurant environment. The work involves a majority of standing, bending, stooping, twisting and some minor lifting up to 50 lbs.

QUALIFICATIONS:

- Work in a standing position for long periods of time (typically up to 8 hours).
- Able to safely lift and easily maneuver large boxes frequently weighing up to 50 pounds.
- Able to Reach, bend, stoop, and wipe frequently.
- Ability to read and write English.
- Ability to verbalize and clearly respond to staff.
- Local Health Cards (as required).



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HAZARDS: Only those present in a normal restaurant setting; no known significant hazards. Work performed in the venue has minimal exposure to cleaning chemicals. Cooking equipment includes fryers with hot oil, grills and convection ovens.