

Position: **Kitchen Line Cook**



Shifts: Weeknights/Weekends | 15-40 hours per week | Part or Full Time

Position Summary:

Come work a job in a fun and friendly atmosphere while preparing pizza and food dishes, including our new menu items! The right candidate will provide friendly, responsive service to create an exceptional experience for all our guests. You will take orders and prepare all menu items. Cook and prepare a variety of food products including meats, poultry, vegetables, sauces, and other food products using a variety of equipment and utensils. Being a team player is required since you will be working closely with a group of professionals.

Essential Duties and Responsibilities:

- Prepare quality food products for customers
- Portion preset food amounts for future use
- Operate kitchen equipment
- Maintain a clean and organized work area
- Ensure compliance with all health and safety standards/regulations as well as all applicable federal, state, and local laws/ordinances
- Physical requirements: stand, walk, run, handle objects, occasionally move 30 pounds
- Perform any other miscellaneous job duties as assigned
- Proactive and highly organized

Qualifications and Requirements:

- Any culinary education is a plus
- Good communication skills
- Ability to work well with others
- Must be able to pass background check

Compensation and Benefits:

- Pay based on experience
- Employee Discount
- Meal Program

Application Process:

Please email the following information to the contact information below.

- Application/resume
- Three professional references
- Letter of recommendation (optional)

Contact Information:

David Andert

Skyline Social & Games

4894 Miller Trunk Hwy. Hermantown, MN 55811

Phone: 218-727-8555 | Email: info@skylinesocialandgames.com