

Line Cook(s):

We are looking for dedicated and talented Line Cook(s) to join our culinary team. The ideal candidate is passionate about crafting high-quality dishes, thrives in a fast-paced environment, and consistently delivers excellence on every plate. We seek energetic, committed team members who value precision, teamwork, and culinary craftsmanship. Our restaurant is dedicated to supporting the growth and development of our staff while maintaining a safe, dynamic, and enjoyable work environment.

Positions Available: Part-time and full-time. Applicants must be at least 16 years old for part-time roles and 18 years or older for full-time positions.

Essential Duties

- Prepare ingredients and cook menu items according to established recipes and quality standards, including chopping, portioning, and storing ingredients properly.
- Perform in-service prep and support as needed to maintain smooth kitchen operations during service.
- Set up and stock cooking stations (mise en place) with all necessary ingredients, tools, and supplies before service; maintain cleanliness and organization throughout the shift.
- Execute a variety of cooking techniques, including frying, grilling, baking, sautéing, and roasting, with the goal of developing proficiency at all stations.
- Work closely with the culinary team, including the Executive Chef, Sous Chef, and fellow line cooks, to ensure timely, coordinated, and high-quality meal service.
- Monitor food quality and presentation, verifying that all dishes leaving the kitchen meet the restaurant's standards. Plate dishes accurately according to established guidelines.
- Communicate effectively with team members to manage order flow and ensure smooth operations during high-volume periods.
- Maintain compliance with food safety and sanitation standards, including proper handling, storage, and cleaning procedures for all ingredients and equipment.
- Assist the Sous Chef and Executive Chef with inventory management by reporting low-stock items and helping track ingredient usage.
- Participate in kitchen maintenance, including daily and deep-cleaning tasks, equipment checks, and ensuring a safe work environment.
- Adapt to menu changes and specials, quickly learning new recipes or techniques to maintain flexibility and consistency in service.

Minimum Qualifications

- Must have basic knowledge of culinary skills, including understanding of food preparation methods, and the ability to think outside the box.
- Highly dependable, with a consistent record of punctuality, reliability, and follow-through in a fast-paced work environment

- Ability to follow recipes accurately and maintain high standards of food quality and presentation.
- Excellent organizational skills, with the ability to manage multiple tasks efficiently in a fast-paced kitchen environment.
- Strong team player with clear communication skills, able to perform under pressure, take initiative, and assist wherever needed.
- High level of stamina and work ethic, capable of standing for long periods, lifting heavy items when necessary, and thriving in a hot, energetic, and fast-paced environment with a positive attitude.
- Commitment to cleanliness and safety, assisting with daily and deep-cleaning tasks, and ensuring a safe, sanitary kitchen while consistently delivering high-quality dishes to guests.
- Food Handler's Permit required or ability to obtain within 8 weeks.
- Willingness to work all shifts including evenings, weekends, and holidays depending on the restaurant's hours of operation

Preferred Qualifications

- 1 year of experience working in a professional kitchen environment

Why Work at The Edge:

- Competitive pay
- Full-time employees (30+ hours per week) accrue PTO based on hours worked, up to 40 hours annually.
- Uniforms provided

**The Edge is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race/ethnicity, color, religion, gender, sex, national origin, age, sexual orientation, gender identity, protected veteran status, disability or any other category protected by law.*