

The Joint: BBQ, Wings & More Meat Cook- Smoker

Meat Cook Job Summary

The meat cook will prepare meals and follow establishment recipes. Duties include preparing ingredients, adhering to the restaurant menu, and following food health and safety procedures. Cook, clean, assist other cooks and staff and deliver food in a fast-paced environment. Work may include operating a grill, oven, or fryer. Previous experience in a team environment and various cooking methods preferred. The goal is to preserve and enhance our reputation so we can continue to grow our clientele.

Meat Cook Shift

Full Time (6:00AM-2:00PM) or Part Time (6:00AM-11:00PM)

Pay: Starting at \$12.00 per hour but rate dependent on experience

Meat Cook Duties and Responsibilities

- Setting up, cleaning, and organizing work stations
- Preparing ingredients for the shift; Slicing, cutting, bulk prep
- Preparing oven, utensils, fryer and grill for shift
- Fulfilling orders from wait staff or computerized system
- Cooking order according to food health and safety standards
- Recommending ideas for specials or seasonal dishes
- Handling multiple food orders at one time
- Monitoring multiple food orders as new orders arrive
- Dressing order for presentation
- Ensuring each guest order has the correct food and sides
- Delivering food order to wait staff in a timely manner
- Storing all food properly
- Sanitizing and cleaning work stations and utensils
- Assisting other cooks in preparing food or helping other team members when needed

Meat Cook Requirements

- Able to work in a fast-paced environment
- Able to multitask, prioritize, and manage time efficiently
- Physical endurance to stand for an entire shift
- Self-motivated and self-directed
- Works well as part of a team and on individual tasks
- Able to quickly memorize complex or multiple orders
- Legally able to work in establishments which serve alcohol
- Able to work early mornings (6AM-2PM) or (6AM-11AM) during weekdays, weekends and Holidays. Establishment is closed on Monday's and closed on the following
- holidays: Thanksgiving Day, Christmas Eve, Christmas Day, New Years Day & Easter.
- able to bend, move, and lift up to 25 pounds or more
- Physically able to stand and move during the length of shift; able to bend and kneel through shift; able to lift up to 25 pounds or more
- Must pass a background check & Drug test
- Able to read and write

Required Job Skills & Qualifications:

- 1-2 years' experience as a cook
- High school diploma or equivalent
- Excellent oral and verbal communication skills
- Knowledge of food safety

Preferred Job Skills & Qualifications:

- ServeSafe Certificate

Benefits offered:

- All Full-Time (35+ hours per week) employees who have been with the restaurant for a consecutive 12-month period are eligible for a one-week, paid vacation.
- Other benefits through Aflac and Liberty National
- Employee Discount at restaurant