



Mexico Cantina Y Cocina is looking for a talented Line Cook to join our growing team. We need qualified candidates with 2+ year's previous experience and who are dedicated to ensuring an excellent guest experience.

BENEFITS

- Flexible schedules with reasonable operating hours and no overnight shifts
- Paid time off: Sick time/vacation
- Free meals while on-duty and discounted meals as an employee

JOB DESCRIPTION

Passionate about service standards. Accurately and efficiently cook meats, fish, vegetables, soups and other hot or cold food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot or cold menu item plates. Reports to Executive Chef / Sous Chef / Kitchen Manager.

RESPONSIBILITIES & DUTIES

Day to day responsibilities include but are not limited to the following:

- Prepares a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment
- Assumes 100% responsibility for quality of products served
- Knows and complies consistently with our standard portion sizes, recipe specifications, cooking methods, quality standards and kitchen rules, policies and procedures
- Follows proper plate presentation for all dishes, as per direction of the Executive Chef
- Stocks, preps and maintains sufficient levels of food products at line stations
- Maintains a clean and sanitary work station including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment
- Handles, stores and rotates all products properly
- Closes the kitchen properly and follows the closing checklist for kitchen stations
- Reports to work on time according to the posted work schedule
- Attends all scheduled employee meetings and brings suggestions for improvement
- Communicates effectively and openly to fellow team members and management. Reports and relays any information, issues or problems regarding the overall kitchen operations
- Performs other related duties and responsibilities as assigned by the Executive Chef
- Participate in ongoing training/cross-training in all stations and areas of the kitchen
- Develop and maintain a positive attitude at all times, fostering an environment of teamwork and camaraderie, while consistently demonstrating the highest degree of professionalism
- Remain focused on the primary objective, that we are ALL dedicated to ensuring an excellent

and outstanding guest experience, by exceeding our guest's expectations.

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)
- Must possess a valid driver's license
- Must be eligible to work in the United States

ABOUT US

We are centrally located in the heart of downtown Seattle within walking distance of convention center, hotels and some the best shopping in the city. Nestled on the top floor of Pacific Place Mall, guests can enjoy scenic views overlooking the busy Pine Street below.

Ours is not a typical Mexican restaurant. We take the finest seafood, meats and produce the Northwest has to offer and integrate them with the diverse cuisine of Mexico, especially cuisine from the Veracruz region. We have created a truly special place, where we combine the bold, fresh flavors with the most exquisite culinary concepts. We have set our innovative fare in artful presentations, a midst vivid colors and the latest in design and architecture, to create an unforgettable experience.

If you are looking for a great career opportunity and growth potential, please visit the link below to download/complete an application <http://eatatmexico.com/employment>. Send completed application and resume to: seattle@eatatmexico.com.

Please sign and date, confirming that you have read and understood this job description.

Please print your name

Date

Signature