

Awesome Line Cook wanted to join our new team! [Full and Part-time]

Family owned and operated restaurant, whose focus is on fine Italian dining with a creative flair.

1. Competitive pay
2. Retention bonuses
3. In-house training
4. Flexible hours
5. Team-oriented
6. Advancement encouraged

Same great Master Chef and Owner, New Management, Family Atmosphere

Description:

- Prepare ingredients then cook and assemble dishes as indicated by recipes
- Perform portion control and minimize waste to keep cost within forecasted range
- Ensure that all dishes are prepared in a timely manner by restocking ingredients at work station and meeting prep times to ensure smooth delivery
- Set up and clean station according to restaurant protocol
- Maintain a clean work station area, including kitchen equipment, tables, and shelves
- Comply with applicable sanitary, health, and personal hygiene standards
- Ensure quality and freshness of ingredients and products
- Perform additional tasks as assigned by the line supervisor, sous-chef, or executive chef

Qualifications:

- High School Diploma or equivalent required; culinary degree preferred
- 1-3 years of experience cooking in a restaurant, hotel, or resort
- Understanding of cooking methods and procedures, and knife handling skills
- Ability to perform tasks with accuracy, speed, and attention to detail
- Ability to read and follow cooking directions
- Ability to remain calm in a fast-paced environment
- Must be organized and self-motivated
- Must be able to stand, bend, stretch, and lift, and carry heavy materials

COVID-19 Precautions:

- Personal protective equipment provided
- Temperature screenings
- Social distancing guidelines in place
- Sanitizing, disinfecting, and cleaning procedures in place
- PA Certified Covid-Compliant Restaurant

*Trattoria 903 is an equal opportunity employer.
We celebrate diversity and are committed to
creating an inclusive and positive environment
that provides genuine hospitality, respect, and teamwork.*