



The grill cook will prepare and cook individual menu items and meals on a demand to order basis directly from orders placed by customers using standardized recipes and safe and sanitary procedures. The grill Cook is responsible to ensure all food product and meals are handled in a safe and sanitary manner and correct temperatures. To be successful as a Grill Cook, you should be a skilled multitasker who adheres to food safety codes deliver great customer service and be professional at all times. This position may require you to be quick on their feet while working in a safe manner and managing your time with maximum efficiency.

You must have at least 1 year cooking experiences in a fast pace restaurant and be familiar with all kitchen cooking equipment: Electric grill, Gas Grills and deep fryer. Must also have great knife skills.

### **Responsibilities**

- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Cook food in various utensils or grillers
- Check food while cooking to stir or turn
- Ensure great presentation by dressing dishes before they are served
- Keep a sanitized and orderly environment in the kitchen
- Ensure all food and other items are stored properly
- Check quality of ingredients
- Monitor stock and place orders when there are shortages

### **Uniforms.**

MBYB will supply you with a maximum of 3 chef coats a year. You may also purchase your own but all uniforms needs to be embroider with the MBYB logo.