



# Chef Job Description

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## ***Job Summary***

You are responsible for preparing, and cooking a variety of short order foods, assisting management in choosing ingredients and designing a menu based on the seasonal availability of food items. Our goal as a team will be to create unique dishes that inspire guests to come back again and again to see what is new in the restaurant while maintaining excellent food presentation, taste and kitchen sanitation.

## ***Specific Duties***

### ***Food & Prep***

- Responsible for setting up the workstation daily with all supplies
- Selects choice ingredients that will give dishes the best flavor
- Ensures proper preparation of all food to be served
- Keep proper control of food portions to avoid excessive costs
- Maintain quality standards for food taste and presentation

### ***Service***

- Keeps up with trends in cooking and the restaurant business to ensure that guests have a positive experience
- Must be able to work at a quick pace in order to send food out in the shortest time possible
- Works quickly and accurately during busy periods, such as weekends and evenings
- Performs miscellaneous job-related duties as assigned

### ***Health & Safety***

- Maintain safety and sanitary standards to ensure compliance with all regulatory agencies
- Keep kitchen and equipment clean at all times by monitoring sanitation practices and follows kitchen safety standards



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- Maintain clean and organized refrigerators and freezers
- Responsible for storing food and avoiding spoilage, waste and theft
- Acts with appropriate caution in a dangerous environment where there are knives and high-temperature surfaces

#### ***Minimum Job Requirements***

- High school diploma, and at least three **(3)** years of experience as a short order cook
- Current Food Handlers Certificate
- Must have experience using cutting tools, cookware act.
- Must be knowledgeable of various cooking procedure and methods (grilling, frying, etc.)
- Must be able to work flexible hours
- Qualities; Works Quickly, Physical Stamina, Creative Flair, Flexible Schedule, Strong Communication, Organizational Skills, Team Mentality

