



TITLE: LINE COOK
POSITION TYPE: PART TIME/FULL TIME

DEPARTMENT: KITCHEN
REPORTING TO: EXECUTIVE CHEF
FLSA STATUS: NON-EXEMPT

Company Overview:

Flight Club is the home of the Social Darts™ phenomenon and a multi-award-winning venue with two locations in the United States and six locations in the United Kingdom. We provide our guests with premium, high-quality food and beverage menu options along with proprietary gaming technology that takes the math out of darts & allows groups to play together. The traditional game of darts has been revolutionized using unique, vision-tracking gameplay technology with an elevated twist on games you already love. Our team members work together to deliver social experiences and celebrations unmatched in hospitality. Through your enthusiasm for greatness, our core values, and our high company standards we know together you can develop into a master entertainer in our growing brand.

Position Purpose:

Line cooks are responsible for delivering high quality dishes to our standard recipe in a high-volume environment. The position ensures attention to detail in reading tickets and following precise recipes to deliver consistency to our guests. The role requires organization along with multitasking to not only prepare for expected volume but stay ahead throughout the shift. Our emphasis on product knowledge is essential to deliver an experience above the ordinary. Together our team members work to create an atmosphere of fun in a positive culture of teamwork and hard work. We expect nothing short of greatness and know personality sets us apart to make you the ringleader of your show each shift.

Responsibilities:

- Report for all scheduled shifts punctually in proper attire to proper health and hygiene standards.
- Learn and maintain knowledge of food recipes to standard.
- Capability to multitask under pressure and produce menu items efficiently while working on multiple orders at once.
- Develop knife skills, knowledge of flavor and food products.
- Prepare, cook, and present food efficiently consistent with Company standards.
- Compile the daily prep list completing all tasks per station timely to standard.
- Ensure a high standard of hygiene, tidiness, and cleanliness is maintained to health code.
- Assist in putting away deliveries, storage rotation, and cooler organization.
- Maintain correct par levels and minimize waste.

- Accurately execute instructions received by management during service.
- Adhere to cleaning schedules, ongoing cleaning, including setup and breakdown.
- Attend training sessions and team meetings as required per department.
- Comply with the Company's rules and procedures along with any reasonable requests made from management during a shift.
- Follow all health and safety guidelines maintaining to proper procedures and reporting to management any hazardous situation or incident.

Must be able to pass exams with a 90% or better in each of the following categories:

- Food
- All issued training and testing throughout employment

Our Team Members Are:

- Teamwork driven to succeed as a cohesive unit.
- Detail oriented with strong organizational skills.
- Energetic and positive – maintain high energy throughout service.
- Professionals with a welcoming and presentable appearance.
- Ability to multitask and keep up with a high-volume environment.
- Possess the desire to elevate, educate, and develop through continued training.

Work Environment/Physical Requirements:

- Current food handler's certification maintained through employment.
- Minimum of 2 years' experience preferably within a high-volume environment.
- Available to work various shift times and days, including weekends and holidays.
- Able to stand and/ or walk for long periods of time.
- Ability to lift over 50+ lbs. if necessary.
- Authorized to legally work in the US.

The Company reserves the right in its absolute discretion to add to your duties or amend this job description at any time. In addition to the above duties you will carry out such other duties as the Company reasonably directs from time to time.

Equal Opportunity Statement: Flight Club is proud to be an equal opportunity employer. It is our policy to provide equal employment opportunities to all qualified applicants and employees without regard to their actual or perceived race, color, religion, sex, sexual orientation, marital or civil union status, age, national origin, disability, pregnancy, child birth or related medical condition, citizenship, veteran status, genetic information, gender, gender identity or expression, or any other basis prohibited by law.