

Line cook Internship



Full-time - 12 to 18 months- \$3000/months - Tampa, FL

Description of the company

A French fine dining restaurant and wine bar located in Tampa, Florida is looking for an experienced and passionate line cook to join their team.

Missions:

- Set up stations with all necessary supplies
- Prepare food for service
- Processes prepared foods for service using ovens, gas stoves, griddles, and broilers
- Assure that each item is cooked to the Chef and guest's specifications
- Garnish each dish properly
- Answer, report and follow Chef instructions
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Assumes responsibility for quality, food safety/sanitation and timeliness of products served

Skills

- Previous experience working as a Line Cook for at least 3 years
- Culinary school diploma
- Knowledge of various French cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks
- Attention to detail