

“Invest yourself in everything you do. There’s fun in being serious.” – Wynton Marsalis

At Nocturne, we believe that hospitality is a sacred and noble enterprise. We are looking for people who find joy in striving for excellence and take great pride in being hospitality professionals. If you have a casual approach to the hospitality business, we recommend saving your time and applying elsewhere, because we only invest in those who chose invest in themselves as professionals.

Here are the details for our Line Cook position:

Job Duties:

As a Line Cook, you assist in creating the culinary experience for the guests of Nocturne. You slice, you dice, you sauce, and you make things sizzle. Under the direction of the executive and sous chefs, you create flavors, and textures with care and attention to detail, knowing that every bite our guests take is a reflection of your personal abilities.

Other duties might include all the details that go into the seamless delivery of the guest experience. These include, but aren’t limited to:

- Food preparation, butchery, cooking, and plating all menu items to the specifications of each recipe.
- Compliance with all health and safety laws at all times.
- Assisting in training of new staff.
- Maintaining appropriate, detailed inventory logs and ensuring all items are consistently stored and labelled in accordance with expectations and food service laws.
- Consistent adherence to all quality and cost controls.
- Completing all restocking and cleaning duties by performing opening and closing side work as instructed.
- Maintaining cleanliness standards in order to have a clean, presentable and attractive facility and to exceed state and local health board requirements.
- Maintain station, walk in and kitchen organization including consolidation of product as you go, receiving of product, and dish room organization.
- Memorizing and understanding all menu items, recipes, ingredient details/origins, and daily specials.
- Attending all pre-meal and departmental meetings in person in order to enhance communications and gain knowledge of products, service and facility.
- Accurately communicate any customer inquiries/comments received in person or on phone to a manager as quickly and as accurately possible.
- Presenting a clean and professional appearance at all times as well as impeccable personal hygiene.
- Maintaining a calm, courteous, and professional demeanor at all times.
- Performing other duties as assigned, requested or deemed necessary by management. (In other words, as a team player, you might be asked to pitch in for things we haven’t even imagined yet and so we couldn’t include them on this list).
- During the course of your shift, if a ball is dropping, your job is to catch it.

Qualifications

- Must have a great attitude and high regard for upholding service standards.
- Must have high attention to detail and ability to follow specific standards and procedures with consistency.
- One or more years of experience as a line chef or similar position.
- Previous experience in fine dining restaurant kitchens.
- Must be fluent in oral and written English. Knowledge of other languages is preferred.

- **Must have vision ability to clearly see detailed guest checks, computer print outs, written instructions and to observe entire restaurant in dimly lit conditions.**
- **Must have manual coordination to punch buttons, grasp items in hand, and to balance and carry trays containing plates, food, and beverages.**
- **Must have ability to perform multiple tasks at one time in a stressful environment**
- **Must be able to follow verbal and written instruction, and be able to communicate both verbally and in writing.**
- **Must be able to perform job duties in crowded and noisy situations, particularly when handling multiple tasks.**
- **Must have High School Diploma or GED equivalent**

Not required, but nice to have:

- **Knowledge of wine and spirits**
- **Appreciation for live music and the performing art**
- **Culinary degree**
- **Servsafe certification (certification will be required upon hire if not provided prior to hiring process).**

Materials/Equipment Used

Computerized order machine, touch screens, computer including excel, word or google drive applications, basic writing materials, restaurant equipment including but not limited to coffee machines, ice machines, ovens, stoves, fryers, grills, small wares, beverage dispensers, and dishwashing machines.

Environment

Physically strenuous: prolonged standing, walking, lifting and carrying throughout entire shift in indoor environment. High noise levels, fast-paced, fun, and rewarding.