

Our expectations of this role are that the Lead Line Cook is a trusted active member of the culinary team. A key holder capable of holding peers accountable for the full shift of service from prep to closing. As a member of the leadership team, this person contributes to the overall goals of the organization on a daily basis and leads others to do their best at all times. This role is a stepping stone into further career growth as kitchen manager, sous chef, or chef de cuisine allowing you to develop necessary skills for progression.

Specific 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.
- Maintain an active role in the creation of dinner specials and new menu additions for both kitchens.
- Tending to guest requests in a positive and professional manner even if said requests require staff to go out of their way. If we can meet guest requests without sacrificing service then it is required.
- Ensuring compliance with all health and safety laws at all times.
- Maintaining appropriate inventory logs and ensuring all items are stored and labeled in accordance with expectations.
- Accurately inform the chef of any product concerns or depletions that need to be addressed.
- 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.
- Memorizing and understanding all menu items for Nocturne and La Vie en rose. Including all recipes and daily specials in order to answer questions and assist the service team in making recommendations to customers.
- Attending all pre-meal and departmental meetings in person in order to enhance communications and gain knowledge of products, service and facility.
- Responding to customer inquiries and comments presented by the service team, providing timely and knowledgeable information in order to provide quality customer service.
- Presenting a clean and professional appearance at all times as well as impeccable personal hygiene.
- Maintaining a calm, courteous, and professional demeanor specifically in the busiest of times.
- Maximizing productivity and efficiency of kitchen operations through internal leadership.
- Act as the main point of contact for providing culinary information and leadership when salaried managers are not present.
- Be capable of maintaining the kitchen in the absence of Chef by checking in on staff and directing tasks to employees as needed.
- 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.
- Previous experience in fine dining restaurant kitchens.
- One or more years of experience as a line cook or similar position.
- Must have knife skills and general knowledge of butchery, food preparation, and cost reduction processes.
- 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 printouts, written instructions and to observe the entire restaurant in dimly lit conditions.
- Must have manual coordination to punch buttons, grasp items in hand, and to balance and carry trays holding plates, food, and beverages.
- Must have the ability to perform multiple tasks at one time.
- Must be able to follow verbal and written instructions, 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
- Must be able to lift 50 pounds.

Not required, but nice to have:

- Culinary degree
- Knowledge of wine and spirits
- Appreciation for live music and the performing arts

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 the entire shift in an indoor environment. High noise levels, fast-paced, fun, and rewarding.

This is an hourly role, and will be subject to business needs and overtime in accordance with Colorado state law.

Pay Range

This is an hourly role with an expected hourly base pay range of \$20.50 to \$21.50 based on experience with eligibility to participate in the service charge pool which provides an additional \$1.00 to \$10.00 per hour based on business volume and longevity. A clear path for professional growth, this role is designed to develop Nocturne's next Sous Chef.