Hy’s Steak House

JOB DESCRIPTION

Job Title: Cook

Division/Department: Kitchen

Reports to: Executive Chef
Sous Chef

Location: Hy’s Steak House

Responsibilities:

1. Perform food preparation tasks on a timely basis under the supervision of the Chef and Sous Chef

Essential Functions:

1. Perform routine tasks for Cook/Pantry personnel.
2. Assist in setting up and breaking down the work station.
3. Ensure quality and consistency in food preparation and presentation.
4. Assist in other duties as assigned.
5. Adhere to all Hy’s Steak House standards and policies to achieve service excellence.
6. Expedite orders in a timely manner on assigned work station.
7. Maintain cleanliness and sanitation of work area.
8. Cover, label and date all food items.
9. Daily inspection of food preparation in walk in refrigerator to ensure proper rotation of food items.
10. Season and cook food according to recipes or personal judgment and experience.
11. Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils.
Secondary Functions: None

Education & Experience:

1. Culinary school training.
2. At least one to two years of cooking experience.
3. Knowledge of kitchen terminology required.

Skills, Abilities & Attributes:

1. Understands cooking techniques.
2. Ability to communicate effectively.
4. Team player, works well with other employees.
5. Capable of setting up line in a timely manner.

Travel Required: None

Hours Required: AM/PM Days vary

Salary & Benefits:
## Physical Job Requirements:

Min=Minimal, Mod=Moderate, Crit=Critical  
Occ=Occasional, Freq=Frequent, Cont=Continuous

<table>
<thead>
<tr>
<th>Physical Demands</th>
<th>Min</th>
<th>Mod</th>
<th>Crit</th>
<th>Explanation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hearing</td>
<td></td>
<td></td>
<td>x</td>
<td>Must be able to __________ in order to _____________.</td>
</tr>
<tr>
<td>Vision</td>
<td></td>
<td></td>
<td>x</td>
<td>Must be able to see clearly to __________.</td>
</tr>
<tr>
<td>Speech</td>
<td></td>
<td></td>
<td>x</td>
<td>Write</td>
</tr>
<tr>
<td>Literacy</td>
<td></td>
<td></td>
<td>x</td>
<td>Read</td>
</tr>
</tbody>
</table>

### Pounds

<table>
<thead>
<tr>
<th>Push</th>
<th>Pull</th>
<th>Lift</th>
<th>Carry</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>x</td>
<td>x</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pounds</th>
<th>0-10</th>
<th>11-20</th>
<th>21-50</th>
<th>51-100</th>
<th>100+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pounds</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Occasional to Frequent

<table>
<thead>
<tr>
<th>Sit</th>
<th>Climb, balance</th>
<th>Bend, kneel, crouch, crawl</th>
<th>Stand</th>
<th>Walk</th>
<th>Run</th>
<th>Drive</th>
<th>Work indoors</th>
<th>Work outdoors</th>
<th>Exposure to abnormal temperatures</th>
<th>Use chemicals, agents</th>
<th>Wear protective clothing</th>
<th>Operate equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>x</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Explanation:**

- **Sit:** __________, ___% of time.
- **Climb, balance:** __________, ___% of time.
- **Bend, kneel, crouch, crawl:** Bend/kneel to ___________, ___% of time.
- **Stand:** Stand to __________, ___% of time.
- **Walk:** Walk to & from ___________ to __________, ___% of time.
- **Run:** __________, ___% of time.
- **Drive:** __________, ___% of time.
- **Work indoors:** Indoors to __________, ___% of time.
- **Work outdoors:** __________, ___% of time.
- **Exposure to abnormal temperatures:** Walk into kitchen refrigerators, ___% of time.
- **Use chemicals, agents:** __________, ___% of time.
- **Wear protective clothing:** __________, ___% of time.
- **Operate equipment:** Operate equipment name: __________, ___% of time.