

**JOB DESCRIPTION**

**Position: Line Cook**

**Department: Culinary**

**Reports to: Sous Chef, Chef De Cuisine, Executive Sous Chef, Executive Chef**

**The Company**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world’s most prestigious hotels and resorts. The Group now operates or has underdevelopment over 40 hotels with more than 11,000 rooms in 25 countries in key business and leisure destinations.

**The Hotel**

Our award winning property, in the nation's capital, is situated on D.C.'s growing South West waterfront. Commanding monumental views, the property offers 400 guest rooms including 54 suites, extensive event space, and our Forbes Four Star Rated Spa at Mandarin Oriental. Mandarin Oriental, Washington D.C. welcomes individuals who are guest centered and are committed to making a difference every day; continually getting better to keep us the best.

Mandarin Oriental, Washington D.C. is currently seeking an experienced line cook to join our dynamic kitchen.

**Scope of the Position**

It is the intent that the incumbent be responsible for the day to day preparation of meals as dictated by the menu, guests or management, while maintaining a clean environment and helping out in all areas to achieve guest satisfaction.

Daily communication between all Culinary/F&B/operational department is essential. The Line Cook promotes a culture of respect and communication in order to provide colleagues and guests with a welcoming environment. The Line Cook is expected to be a “team player,” anticipate guest needs, and provide guests & colleagues with a friendly experience. Work with the Spirit of cooperation to achieve our Goal “5 Star and 5 Diamonds”

**Job Responsibilities**

* Set up and stock station will all necessary mis en place and supplies according to chef’s standards.
* Prepare food for service (chopping vegetables, preparing sauces ect..)
* Stock food station inventory appropriately.
* Cook menu items in cooperation with the rest of the kitchen staff.
* Prepare basic components of each dish on menu using company’s recipes.
* Ensure that your station meets restaurant cleaning standards and practices.
* Work with team of cooks to do portion prep work for other shifts when needed.
* Monitor product freshness and rotate out old product based on a schedule created by the chef and or restaurant.
* Have knowledge of and utilize serving portion sizes and all basic meal prep procedures used in the kitchen.
* Answer, report and follow sous, executive sous, chef de cuisine, executive chef’s instructions.
* Ensure that food comes out simultaneously, in extremely high quality and in a timely fashion.
* Comply with nutrition and sanitation regulations and safety standards.
* Maintain a positive and professional attitude with coworkers, chefs and customers at all times.

**Job Requirements**

* Must possess 1-3+ years’ experience as a line cook in a high volume, full service upscale restaurant and/or luxury hotel.
* Must be serv safe/food handlers certified and familiar with industry’s best practices.
* Must possess demonstrated knowledge of various foods and cooking techniques.
* Must possess understanding of basic knife skills, equipment knowledge, and product identification.
* Fluency in English is required.
* Must demonstrate excellent verbal communication and organizational skills.
* Positive, creative and a team player.
* Must be able to work within a team in a fast-paced environment.
* Must be able to execute assigned tasks with speed and accuracy.
* Culinary school education strongly preferred.
* Ability to stand for 8 hours a day.
* Ability to lift and carry up to 50 lbs.
* Ability to work a flexible schedule to include early mornings, late nights, weekends and holidays.

Each of the items listed is considered an essential function of the position. However, the duties, responsibilities and requirements presented in this job description are intended to be broad based and high level and should not be construed as an exhaustive list of all roles or responsibilities for the position. The Company reserves the right to alter the duties and responsibilities of the position.

It is Company policy to comply with the Americans with Disabilities act, including by providing reasonable accommodations that do not constitute an undue hardship on the Company. Employees or applicants should direct requests for accommodation to Director of Human Resources.