



## HOMEBOY INDUSTRIES

### Lead Line Cook

#### MISSION STATEMENT

Homeboy Industries provides hope, training, and support to formerly gang-involved and recently incarcerated men and women, allowing them to redirect their lives and become contributing members of our community.

**Job Summary:** Homeboy Foodservice runs operations in contract food service at the *Martin Luther King Behavioral Health Center in Compton Los Angeles*. This is a unique opportunity prepare meals that are healthy and can improve mental health. The **Lead Line Cook** is responsible for ensuring the highest quality of culinary services while maintaining a safe and sanitary work environment for the staff. You will prepare or direct the preparation of meals in accordance with corporate programs and guidelines.

#### **Key Responsibilities:**

- Provide excellent quality and presentation of all food to the guests in a timely manner.
- Stock and maintain sufficient levels of food products at line stations to assure a smooth service period.
- Item specifications, including preparation, execution, and presentation will be provided to you.
- Know and comply consistently with standard portion size, cooking methods, quality standards, kitchen rules, policies and procedures.
- Prevent the spoiling and contamination of foods by implementing proper sanitation practices while ensuring compliance with policy and health regulations.
- Maintain a clean work-station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Assist in the daily cleaning of the pantry, cooking line, prep kitchen, dish area, stairs, walk-in and prep area.
- Report any maintenance or repairs needed to the Executive Chef.
- Must be computer literate and proficient with Microsoft Office Suite.

- Follow departmental policies as well as restaurant rules and regulations set forth in the Employee Handbook and by management.

#### Qualifications / Education

- 2-5 years of management experience in a restaurant and hotel setting and high-volume, full-service restaurant is preferred.
- Time management and organizational ability required for high quality food production.
- Ability to work with minimal direction or supervision to complete assigned tasks.
- Food Handler Certification
- Experienced and confidence with computers; to include Microsoft Office (Word, Excel and Power Point), Outlook, E-mail and the Hospitality Software.
- Trained in knife skills and basic kitchen equipment usage.
- Able to multitask in a dynamic, and fast paced environment.
- You're able to establish a positive rapport with many types of personalities.
- Flexible schedule, able to work evenings, weekends, and holidays when needed.

#### Compensation

This is a full-time exempt position with a full benefits package including health, dental, vision, Life AD&D, and retirement account.

**Homeboy Industries is an Equal Opportunity Employer.**