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**Grill Station Cook**

**Title: Cook**

**Reports to: Manager on Duty**

**Duties and Responsibilities:**

* Prepares items on Grumps Menu for cooking on flat top, fryer, and other kitchen equipment
* Assumes 100% responsibility for quality of products served
* Knows and complies consistently with Grumps’ standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures
* Stocks and maintains sufficient levels product in kitchen area to assure satisfactory ticket times
* Portions Meat patties prior to cooking according to Grumps’ Portion Size Chart and Grumps’ recipe specifications
* Maintains a clean and sanitary work area including tables, shelves, grills, fryers, sandwich board and refrigeration equipment
* Prepares items for grilling, frying or other cooking methods
* Handles, stores and rotates all products properly
* Assists in all food prep
* Keep area clean
* Wash hands regularly
* Adhere to TFER guidelines for personal hygiene and food safety
* May have to lift up to 100 pounds
* Performs other related duties as assigned by Manager On Duty