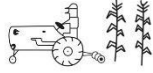


FARM BOY BBQ



625 N Morehall Rd
Suite 100
Malvern P.A. 19355
(484) 568-4403

Line Cook

Are you someone with a smoking desire to achieve greatness? Possibly even looking to put your stamp on decades of Texas tradition. Do you believe in having a team rooted in camaraderie and striving for perfection? Have you been looking for the opportunity to become part of a **fiery** group of winners who stand together serving up platters of **Southern Hospitality**? If you answered yes, then The FARM BOY BBQ is the place for you:

Line Cook Job Responsibilities:

- Sets up and stocks food items and other necessary supplies.
- Prepares food items by cutting, chopping, mixing, and preparing sauces.
- Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards.
- Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.
- Cleans and sanitizes cooking surfaces at the end of the shift.
- Performs inventory checks and completes food storage logs.

Line Cook Qualifications/Skills:

- Basic written and verbal communication skills
- Organizational skills
- Accuracy and speed in executing tasks.
- Ability to work as a team member.
- Follows directions and instructions.

Education and Experience Requirements:

- High school diploma or GED
- One to two years of experience as a line cook, restaurant cook, or prep cook
- Certificate in Culinary Arts preferred.
- Experience with various cooking methods and procedures preferred but not required.
- Familiar with industry best practices

Benefits:

- Competitive Pay with advancement opportunities
- 5-Day Work Week *rotating Sched
- Casual Work Attire
- Free BBQ!
- And more!

As a Manager at Farm Boy BBQ, you work within a management team where everyone assists in overseeing the daily operations of the restaurant. The manager's duties include ensuring effective operations, providing high food quality and cleanliness standards, engaging in team member training and development, reviewing financial information, and seeing to guest satisfaction.

Minimum Qualifications:

- Must be over 21 years of age.
- At least 2 years of recent full-service or fast-casual restaurant, hospitality, or food service experience
- Food Managers Certification
- Strong sense of urgency and ability to work in a fast-paced, high-volume environment.
- Understanding of food and equipment safety and sanitation regulations
- Results driven and team oriented.

At FARM BOY BBQ, we celebrate individuality! We are an equal opportunity employer and try to select and retain the best Team Members and Managers based on their job-related qualifications regardless of race, color, creed, sex, religion, national origin, age, sexual orientation, gender identity or medical condition.

Job Type:
Full-time

Pay: \$17.00 -
\$21.00 per hour

**Weekly day
range:**
Days of
Operations

License/Certification:

- Driver's License, Social Security, or Passport (Required)