

# **Job Description**

## **Position:**

**Line Cook; Breakfast Cook; Opening Cook**

## **Essential Functions:**

Sets up cooking line and prepare breakfast foods and lunch

## **Additional Responsibilities | Duties:**

1. Dependable | Self Starter
2. Knows how to prepare eggs | omelets | breakfast dishes
3. Gathers all supplies needed to prepare breakfast
4. Prepares all food from breakfast menu using standard recipes in accordance with Bistro880 standards
5. Keeps station and cooking equipment clean
6. Checks supplies needed for lunch
7. Sets up, maintains and breaks down breakfast cook station
8. Identifies product needs and requisitions items needed to prepare menu items
9. Notifies Sous Chef in advance of expected shortages
10. Maintains security and safety in work area
11. Maintains neat professional appearance and observes personal cleanliness rules at all times
12. Adheres to local health and safety regulations
13. Maintains the highest sanitary standards
14. Ensures that work area and equipment are clean and sanitary
15. Covers, dates and properly stores all leftover products that are re-usable
16. Assists with other duties as assigned by the Sous Chef

## **Reports to:**

Sous Chef | Executive Chef

## **Supervises:**

No supervisory duties are included in this position

## **Key Objectives / Goals:**

Key objectives and goals are established with the Executive Chef and reviewed with the annual performance evaluation.

**Martha Valdovinos** *Director of Human Resources/Executive Housekeeper*

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