



THE RICE HOUSE
ASIAN FUSION CUISINE
JOB DESCRIPTION

Job Title: Deep Fry Cook

Status: Part-Time

Supervisor: Kitchen Manager

JOB SUMMARY:

The prep cook's role is to cook the appropriate fryer items in a timely fashion to maintain restaurant high productivity levels. This also includes upholding standards for health, sanitation, safety, and quality. The fry cook also assist other cooking staff in preparing other menu items as assigned. This role works in a fast-paced, busy environment and requires team work. Our deep fry cooks play a fundamental role in achieving our customer satisfaction and highest level of food quality.

PRIMARY RESPONSIBILITIES AND DUTIES:

- Cooks the exact number of items ordered per order
- Verify all prepared food meets requirements for quality and quantity
- Prepare all fry food items in a timely and efficient manner
- Check all food orders for completion of all deep-fried items
- Stock and organize the fry station with required items as needed
- Clean assigned areas of kitchen and maintain a tidy and safe cooking space
- Clean food preparation areas, deep fryer, and change oil as needed
- Prepare and prep food items daily
- Willing to be flexible and a team player
- Open to learning and performing new kitchen positions
- Comply with sanitation guidelines set by restaurant
- Responsible for sending food orders out when completed
- Identify customer issues/complaints and take the steps to rectify
- Ensure company standards are being met and upheld for customer & restaurant food quality.
- Maintain and follow all company health, safety, and security policies & procedures.
- Performs all additional kitchen tasks & duties given by kitchen manager and owner.