

FADI'S MEDITERRANEAN GRILL is seeking a GRILL COOK for our newest location in SUGAR LAND.

JOB DESCRIPTION: Grill Cook

RESPONSIBILITIES:

- * Prepare all grilled food items as directed in a timely manner, following recipes, portion controls, and presentation specifications as set by the restaurant.
- * Follow procedures for covering, labeling, dating and storing food in a timely manner.
- * Conform to Food Service sanitation requirements.
- * Ability to work under time constraints and meet department deadlines.
- * Follow restaurant policies and procedures and recipe standards.
- * Assist with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas.
- * Perform additional responsibilities as requested by the Executive Chef or Head Line Cook.

REQUIREMENTS:

- * Two (2) years grill experience in high-volume restaurant, with previous prep and/or line cook experience.
- * Basic understanding of professional cooking and knife handling skills.
- * Must possess Food Handler's Card, or be willing to do training to obtain card.
- * Ability to work effectively within a team.
- * Ability to work calmly and effectively under pressure.
- * Ability to work positively in a fast-paced environment.
- * Ability to be on your feet and alert for extended periods of time.
- * Must speak English and possess good communication skills.

FADI'S MEDITERRANEAN GRILL offers fresh, delicious, award-winning Mediterranean dishes served cafeteria-style in a casual dining setting. We are dedicated to hiring only the best, most highly motivated and passionate team members. We are a company that embraces diversity and creates an environment of inclusion through respect, fairness, and understanding.

FADI'S MEDITERRANEAN GRILL is an Equal Opportunity Employer

APPLICATIONS MAY BE OBTAINED FROM

<http://fadiscuisine.com/FMG%20Employment%20Application%2012-11%20vFinal.pdf>

PLEASE FAX COMPLETED APPLICATION TO 713-481-0206 OR ATTACH AND REPLY TO THIS EMAIL

COMPENSATION: Hourly (DOE)