

FADI'S MEDITERRANEAN GRILL is seeking a HEAD LINE COOK / KITCHEN SUPERVISOR for our newest location in SUGAR LAND. The ideal candidate will be a culinary professional with experience cooking for a high-volume operation.

POSITION SUMMARY:

The Head Line Cook / Kitchen Supervisor is responsible for the daily preparation of food items in the pantry, fry and other stations of the kitchen.

RESPONSIBILITIES:

- * Prepare all food items as directed in a timely manner, following recipes, portion controls, and presentation specifications as set by the restaurant.
- * Ensure food quality by maintaining high levels of cleanliness, organization, storage, and sanitation of food products.
- * Manage all shift responsibilities for the kitchen that include daily decision making, staff support, scheduling and planning while upholding standards, product quality and cleanliness.
- * Manage kitchen staff, prepares and trains employees on new menu items, and provide employees with positive and negative feedback and takes appropriate actions.
- * Control food cost by properly ordering and receiving products. Approves all invoices concerning food products and continually monitors vendor pricing.
- * Ensure a safe working environment to reduce the risk of injury and accidents through preventative maintenance of kitchen equipment.
- * Set up stations according to restaurant guidelines and re-stocks all items as needed throughout shift.
- * 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.

REQUIREMENTS:

- * Minimum four (4) years of operational experience in a high-volume restaurant, with two (2) years of supervisory experience preferred. Culinary background a plus.
- * Must have excellent interpersonal skills.
- * 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

APPLICATION 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)