



Cook

Casa Amado is in search of experienced, knowledgeable, passionate culinary professionals to bring our menu to life with Executive Chef Amado Lopez

As part of the kitchen staff, you are responsible for preparing and plating all food for the customers, keeping a neat and clean area, working cooperatively with all Casa Amado staff and supporting the enjoyable and satisfying guest experience

The ideal candidate embodies both hospitality and caring, works well in a dynamic and fast-paced environment, and is interested in growing and learning with us. A combination of organization and an eye for detail and quality are key skills that are required to be successful in this position.

Cook Key Responsibilities:

- To prepare menu items; ensuring consistency, quality and accuracy of each recipe.
- Cook well prepared and presented foods for take-out, and catering ensuring very fast pick-up, high quality, and accurate portions.
- Set up and maintain kitchen workstations.
- Prep food and practice proper food rotation, food handling and sanitation practices
- Responsible for appropriate use of facility supplies and equipment to minimize loss and waste.
- Cook, prep, and restock dry storage and cooler with food products properly and safely.
- Ability to move quickly and efficiently in a fast-paced environment
- Maintain cleanliness and restaurant appearance standards; including, but not limited to keep kitchen clean, sweep floors; take out trash, compost, and recycling keeping them separate and organized
- Ability to embrace and support a team spirit of working as a group toward a common goal
- To provide courteous, prompt service to our guests and adhere to Casa Amado's Steps of Service
- Follow and complete checklist every shift
- Other back of house duties as assigned by management.
- Reports necessary equipment repair and maintenance issues to management.
- Follow and uphold all company policies per employment handbook



Cook Qualifications:

- Minimum 2 years experience as a cook in a full-service restaurant. A love for food is a must and mexican cuisine knowledge is a plus!
- Able to master all menu items
- Ability to work in a fast-paced environment with the ability to prioritize responsibilities
- Ability to perform in stressful situations, while maintaining a calm and welcoming demeanor.
- Work quickly, cleanly, and aid all team members when required
- Professional, punctual, and highly reliable.
- Must be able to work a flexible schedule to include weekends and holidays.
- Able to lift 40lbs, reach, bend, carry, and stand for the scheduled shift.
- Must be able to utilize culinary tools (knives, commercial equipment, etc) and taste/smell.
- ServSafe Food Handler Certificate

Pay + Benefits

- Based On Experience
- Shared Tips
- No benefits at this time
- Sundays + Mondays off

Contact Us At:

Hello@CasaAmado.com

Casa Amado is an Equal Opportunity Employer and treats all applicants for employment equally based upon job-related qualifications and without regard to race, sex, color, age, sexual orientation, gender identification, marital status, military or veteran status, national origin, disability, religion, political activity, or any other characteristic protected by law.