



## **Line Cook/Prep/chef de partie      Starting at \$11/hr DOE + tips**

### LOCATION

Helena, MT

### JOB TITLE

Line Cook/Prep

### SCHEDULE

The Hopper is open 11:00 a.m. – 9:00 p.m. Tuesday through Sunday, or as otherwise determined by management, including off-site and special events as needed.

- 4 – 8 hr. shifts
- 12 – 35 hrs./week
- Holidays
- Weekend availability preferred

### JOB SUMMARY

You are the engine that keeps the place running. Your skill set, commitment to excellence and consistency, and dedication to craft are what keeps guests coming back. You are reliable, improvisational, and professional. You exemplify mise en place, and you create a memorable product. You are empathetic to your fellow team and ready to do what it takes to ensure a positive guest experience.

### JOB RESPONSIBILITIES

- Fulfill kitchen orders as quickly and accurately as possible
- Communicate orders and information between back-of-house and front-of-house
- Store food products in compliance with safety practices and temp guidelines
- Assemble orders in fast-paced environment with efficiency and professionalism
- Inspect premises according to quality and sanitization standards
- Prepare and stocks for the future as needed
- Maintain a clean and orderly work station

### QUALIFICATIONS

- Knowledge of general cooking techniques and standards
- Strong interpersonal communication and active listening skills
- Ability to perform tasks with speed, efficiency, and precision

- Ability to read and follow instructions
- Food safety and storage knowledge
- Ability to remain calm and team-oriented in a fast-paced environment

#### EXPERIENCE & CERTIFICATIONS

- 1+ years experience cooking short order and/or in a fast-paced environment
- Food Handler Certification preferred
- Montana Alcohol Server Certification preferred

#### WORK ENVIRONMENT

This job operates in a fast-paced setting in both the back-of-house and occasionally in the front-of-house. Applicants must have the physical stamina to stand for long periods of time, move rapidly, bend, twist, turn frequently, and assist where needed. Applicants must also carry heavy items; constantly lift or carry up to 10 lbs.; frequently lift or carry 11-25 lbs.; and occasionally lift or carry 21-100 lbs. This position requires applicants to operate and clean commercial restaurant equipment.

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