**Go The Distance Baseball, LLC**

**Position Description**

**Job Title:** **Line Cook - Food & Beverage**

**Reports To:** **Manager- Food & Beverage**

**FLSA Status:** **Exempt, Part-Time, Hourly**

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**Summary**: Under direct supervision from Manager or Assistant Manager of Food & Beverage. This position will perform all Line Cook job components put in place by manager at The Field of Dreams doing business as Go the Distance Baseball, LLC.

**Essential Duties:** Job duties for this position are as follows. Other duties may be assigned and/or performed as required.

* Uphold, support and promote all company policies and procedures
* Demonstrate continuous professionalism and respect working with public customers, vendors, distributors, affiliated business partners, and all staff members
* Perform job duties assigned on a daily, weekly and monthly schedule
* Work with all Vendors, Distributors, and volunteers working in or with Food & Beverage on property
* Follow and be in compliance with The Iowa State Food & Beverage Authority health standards.
* Follow and be in compliance with all state inspections, license renewals, and other applicable items dealing with the Iowa State Food & Beverage Authority
* Every year, this position needs to fill out and complete the Iowa State Food & Beverage Authority Health Release form, kept on file at Go the Distance Baseball, LLC. To be in compliance with the Iowa State Health Authority
* Clock in/out on Deputy Time Clock App on any given work day scheduled
* Schedule changes, daily time adjustment, and all other payroll questions need to be directed to the manager. If more assistance is needed manager will contact Human Resource Personnel

**Specific job duties:**

**OPENING DUTIES**

* Check, maintain and be in compliance with all temperature guidelines of meat in every aspect from delivery, thawing, prep, cook, and serving of meats to the Iowa State Food & Beverage health standards.
* Prepare, cook and wrap all meats to the Iowa State Food & Beverage health standards
* Maintain, clean and keep organized all grill, kitchen and prep areas in compliance with the State Food & Beverage health standards
* Grill all meats needed to open concessions
* Wrap grilled food, get into proofer as soon as possible
* Wash grilling utensils after each grilling session
* Wash and sanitize prep tables
* Keep checking food levels throughout the day, grill more if needed
* FIFO – FIRST IN FIRST OUT, rotate your product if adding new grilled meats to proofer
* Help check in vendor deliveries, check temps of product, put product away
* Invoices need to be put in manager’s tray

**CLOSING DUTIES**

* Both grills are turned off
* Propane tank is turned off
* Clean grill surfaces with grill cleaner
* Close grill metal covers
* Check garbage's around concessions, change if needed
* Change garbages inside concessions
* Get a gator and take all garbage and cardboard recycling over behind FOD offices
* Pull all product needed to restock the refrigerator
* Rotate stock – FIFO
* **RESTOCK DAILY** nacho cheese, jalapeno’s, sauerkraut, salad of the week
* Sweep and mop back of house
* Help Cashier and float stock front of house
* Clean and sanitize refrigerators, freezers, proofer daily
* Wash and sanitize all dishes from line cook duties
* Complete Line cook checklist, put in manager’s tray
* Clock out when manager or assistant manager releases you for the day