

Cook: Cook at full-service restaurant. Follow recipes. Bake, grill, steam, boil meats, vegetables, fish, poultry. Present final dishes. Maintain clean & safe work area. Maintain food safety & sanitation standards. Clean, sanitize work areas, eqpt & utensils. Execute opening & closing procedures. Set up workstations w/required ingredients & eqpt. Check quality, freshness of ingredients. Monitor inventory levels. Op kitchen eqpt: broilers, ovens, grills & fryers. Res: Plovdiv 4, LLC; 1141 Lee Str, Des Plaines IL 60016