



Line Cook Job Description

Long Beach, CA
Opening January 2023

Overview

Compound is a cultural and creative complex fostering the intersection of contemporary art, wellness and community impact.

Compound's approach is holistic and includes multiple entry points for engagement. We conceived public programming ranging from contemporary art exhibitions and immersive experiences, classes, and workshops in the healing arts, performances, dining, and a location to wander and reflect—all an effort to promote our values of creating connections, belonging, and fostering curiosity and growth.

We are driven by the belief that *culture shifts consciousness*. Culture provides a safe context to reexamine ourselves, purpose and bettering our communities.

Job Description

We are in search of a passionate and dedicated Line Cook to join our culinary team. The ideal candidate will be responsible for ensuring the highest standards of food quality, presentation, and taste. This role requires a commitment to delivering an exceptional dining experience to our guests.

Responsibilities

- Prepare a wide variety of menu items, ensuring the highest standards of food quality and presentation.
- Collaborate with the sous chef and head chef to develop new dishes and enhance existing recipes.
- Oversee food stock and assist in ordering and receiving deliveries, ensuring freshness and quality.

- Maintain a clean and organized kitchen, following sanitation guidelines and ensuring compliance with health regulations.
- Work closely with other kitchen staff to ensure efficient and timely service during peak hours.
- Exhibit creativity and initiative to contribute to the creation of seasonal menus or daily specials.
- Monitor and adjust cooking times and temperatures according to customer preferences.

Requirements

- 2+ years of experience as a Line Cook or relevant role in a high-volume restaurant or culinary environment.
- A solid understanding of various cooking techniques, kitchen equipment, and kitchen procedures.
- Familiarity with kitchen safety and sanitation standards, including proper food handling and storage.
- Ability to perform well in a fast-paced, high-stress environment while maintaining attention to detail.
- Flexibility in scheduling, including evenings, weekends, and holidays.
- Culinary education from an accredited institution is a plus but not required.
- California food handler's certificate

Skills

- Exceptional multitasking skills, capable of managing multiple food orders simultaneously without compromising quality.
- Strong attention to detail and a commitment to upholding the highest food quality standards.
- Effective time management and organizational skills.
- Adaptability and ability to thrive in a fast-paced environment.

Benefits

- Competitive compensation based on experience and performance.
- Opportunities for career development and advancement within the culinary field.
- Health benefits, staff discounts, and additional perks as per company policies.
- A positive and collaborative work environment within a reputable restaurant known for its commitment to excellence.

Compensation

Pay is up to \$23/hour. This is a part-time hourly non-exempt position.

Equal Opportunity Employer

We are an equal opportunity employer, and we aspire to reflect the diversity of Long Beach in both our staff and visitors. We will consider all qualified applicants for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability status, protected veteran status, or any other characteristic protected by law. We believe that by actively building a workforce of the brightest people from the widest possible range of backgrounds, we can innovate, inspire, and engage with the widest possible audience.

To Apply

- Please send a resume and cover letter to: careers@compoundlb.com