

Job Title: Cook 3 (Pizza Specialist)
Reports to: Kitchen Manager / Lead Cook
Starting Pay: \$18.00/hr

POSITION SUMMARY

The **Cook 3** is our highest level of Cook. This role is for those who can step right into the pizza line with little direction. Tossing and stretching dough must be in your wheelhouse, and you must be able to perform these tasks with ease and precision.

The Cook is responsible for food preparation and production for the restaurant, catering functions, and other outlets. The qualified candidate should have experience with full-service, high-volume restaurant operations and a strong culinary background, specifically in pizza production.

DAILY DUTIES & RESPONSIBILITIES

Pizza Station Mastery

- **Stretch Station Management:** Expertly hand-toss and stretch dough to specification without thin spots or tears, maintaining the integrity of the crust edge (cornicione).
- **Deck Oven Operations:** Operate the **2-stack Bakers Pride oven** with precision. This includes managing deck "hot spots," rotating pizzas for even baking, and knowing exactly when to pull a pie for the perfect crisp.
- **Peel Work:** Demonstrate confidence using both launching and turning peels during high-volume rushes without compromising topping distribution.

Shift Execution & Checklists

- **Opening Procedures:**
 - **Equipment Startup:** Verify Deck Ovens are set to **575°**, Fryers to 350°, and ensure Hoods, Heat Lamps, and Steam Wells are operational.
 - **Station Setup:** Prepare the Garnish Station (squeeze bottles/shakers), heat Marinara (2oz ladle), and ensure pizza cutters and peels are ready for service.
 - **Mise en Place:** Verify all backup pans are filled and "House Prep Items" are stocked according to the daily par sheets.
- **"Keeping Busy" & Running Duties:**
 - **Downtime Productivity:** Adhere to the "Keeping Busy" checklist during lulls. This includes folding boxes (filling holes in pars), sweeping floors, and organizing dry storage.
 - **Production Assist:** Assist with dough production (e.g., rolling dough knots, traying dough) when the line is clear.
 - **Sauce Portioning:** Maintain pars on portioned sauces (Ranch, Ketchup, Mustard) to ensure the dish pit and service line remain fluid.

- **Closing Procedures:**
 - **Equipment Shutdown:** Turn Deck Ovens to 300° (or off per manager), turn off Fryers, Heat Lamps, and Steam Wells.
 - **Deep Cleaning: Deck brush** the ovens (including the top), strain fryers, and clean all cooler gaskets and bottoms.
 - **Stocking for Success:** "Set the opener up for success" by restocking all stations, returning clean utensils to the line, and ensuring no products are left in the steam well.
 - **Logs & Counts:** accurately complete the **Dough Count Sheet** and **Temp Logs** before departure.

General Kitchen Operations

- **Dish Maintenance:** Actively participate in washing dishes and maintaining the dish pit during downtime. All cooks are expected to help stay up on dishes to ensure the kitchen remains clean and operational.
- **Prep & Inventory:** Prep all foods for your station (Salad, Stretch, Topping) and follow food pars established by the Kitchen Manager. Minimize waste and record any tossed items on the **Waste Log**.
- **Quality Control:** Provide consistent and wonderful products that will create a lasting guest experience. Interact with food and beverage management to assure that food production consistently meets or exceeds expectations.

Safety & Sanitation

- Maintain the highest levels of sanitation and cleanliness in all areas of the kitchen.
- Uphold City Barrel Pizza + Patio's safety and security requirements and procedures.
- Identify potential equipment repair needs (specifically regarding the ovens or mixers).

QUALIFICATIONS

Knowledge & Skills

- **Deck Oven Proficiency:** Specific experience with deck ovens (Bakers Pride or similar) is highly preferred over conveyor oven experience.
- **Dough Knowledge:** Understanding of how dough reacts to different temperatures and humidity levels throughout an evening shift.
- Ability to work effectively as part of a team with a love for pizza and beer culture.
- Demonstrated attention to detail, with the ability to manage several priorities and apply appropriate judgment.

Experience & Education

- **MINIMUM** of two (2) years of Back of House Pizza restaurant experience **REQUIRED**.

- **MUST** have a valid KCMO Food Handlers Card or ServSafe certification (or obtain within 30 days of hire date).

Physical Demands

- Bending, twisting, reaching, pushing, pulling, and performing repetitive motions (specifically wrist/arm motions for dough stretching).
- Lifting up to 50 pounds to the waist without assistance, 30 pounds above the head.
- Standing on your feet for 8-10 hour shifts.

Additional Requirements

- **Full-time flexible hours are mandatory** (able to work days, nights, weekends, holidays).
- Occasional overtime hours as needed.
- You must be at least 16 years of age to work for City Barrel Pizza + Patio.
- Reliable mode of transportation to work.