

JOB DESCRIPTION

Job Title: Pizza Cook (General Line / Prep) **Reports to:** Kitchen Manager / Lead Cook **Starting Pay:** \$17.00/hr – more based on experience

POSITION SUMMARY

The **Pizza Cook** is a foundational role in our kitchen. This role is responsible for executing food preparation, maintaining station pars (Salad, Topping, and Garnish stations), assisting with dough production, and supporting the Lead Cooks during service. The qualified candidate is a team player who utilizes downtime effectively, adheres strictly to safety and sanitation logs, and takes pride in a clean workspace.

DAILY DUTIES & RESPONSIBILITIES

Line Operations & Prep

- **Station Setup & Execution:** Properly set up the Topping, Salad, and Garnish stations using the designated Station Sheets and Par Sheets. Ensure all ingredients are fresh, properly rotated (FIFO), and ready for volume.
- **Food Production:** Accurately top pizzas, build salads, and prepare appetizers to City Barrel specifications. Assist the Stretch Station with dough handling when required.
- **Prep & Waste Management:** Prep house recipe items (sauces, dressings, garnishes) according to the daily prep list. Accurately record any dropped, burned, or unusable product on the **Waste Log** to assist with team training and food cost management.

Shift Execution & Checklists

- **Opening Procedures:** Follow the Opening Checklist carefully (e.g., turning on Hoods/Lights, setting Deck Ovens to 575°, Fryers to 350°, setting up steam wells with 2" of water, and preparing the garnish station with required squeeze bottles and shakers).
- **Closing Procedures:** Follow the Closing Checklist to set the morning crew up for success. This includes turning ovens down to 300°, deck brushing the ovens, straining fryers, draining the steam well, wiping out the bottom of all coolers, and properly storing/labeling all food in the walk-in.
- **Temp Logs:** Diligently complete the Kitchen **Temp Logs** four times daily (9:00 AM, 1:00 PM, 5:00 PM, 9:00 PM) for all coolers, prep tables, and walk-ins.

"Keeping Busy" & Dish Maintenance

- **Downtime Productivity:** Actively utilize the "Keeping Busy" checklists during slow periods. This includes sweeping floors, folding pizza boxes, assisting with dough knots, organizing dry storage, and portioning sauces (Ranch, Ketchup, Mustards) into 6th pans or bus tubs.
- **Dish Pit:** Actively participate in washing dishes, organizing the dish rack, cleaning the bus tub racks, and maintaining the grease trap.
- **Weekly Deep Cleaning:** Complete assigned daily deep cleaning tasks from the **Weekly Cleaning List** (e.g., Tuesday hood filters, Wednesday cooler pull-outs and floor drains, Thursday glass cleaning, etc.).

Do you have more experience? Let us know – we pay more for high skills

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.

QUALIFICATIONS

Knowledge & Skills

- Be able to work effectively as part of a team and help out wherever needed.
- Demonstrated attention to detail and a strong commitment to maintaining a clean, organized kitchen.
- Sound knowledge of restaurant compliance requirements, including temperature danger zones and cross-contamination prevention.

Experience & Education

- **MINIMUM** of 6 months to 1 year of Back of House restaurant experience preferred.
- **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.
- 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

- **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.