

**Job Title:** Back of House**Job Overview:**

Cook to order a variety of foods that require only a short preparation time. Also perform other duties in the areas of food and final order preparation. May take orders from customers and serve guests at counters or tables.

**Primary**

- Promote, work, and act in a manner consistent with the mission of Saponi di Sicilia
- Cook foods to order
- Clean food preparation equipment, work areas, and counters or tables.
- Take orders from customers and cook foods, according to customer requirements.
- Restock kitchen supplies, rotate food, and stamp the time and date on food in coolers.
- Perform food preparation tasks, such as making sandwiches, making soups or salads, baking breads or desserts, and brewing coffee or tea.
- Plan work on orders so that items served together are finished at the same time.
- Complete orders from steam tables, placing food on plates and serving customers at tables or counters.
- Perform general cleaning activities in kitchen and dining areas.
- Attend all scheduled employee meetings and offers suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.

**Secondary**

- Accept payments, and make change or write charge slips as necessary.
- Order supplies and stock them on shelves.