

# LINE COOK

Position Type: Hourly (full or part time)

Location: Omaha, NE in the heart of Benson

Pay: \$19-\$21/hour based on experience

Thank you for your interest in a line cook role at SET The Bar - Omaha's home for women's sports! Positions are available based upon the needs of the team so it's a good idea to get your application in. Ideal candidates will be fun, kind, dependable, flexible, detail-oriented, creative, and collaborative. They enjoy cooking in a team-based, inclusive work environment and take pride in creating consistently delicious, craveable food!

#### WHO WE ARE:

SET The Bar (SET) is a local sports bar and restaurant with a unique mission: to support and elevate women's sports. Our values of inclusivity, innovation, and collaboration will drive our mission, helping build a community around shared passions through food and drink. In the simplest sense SET will serve high quality food and drinks and show women's sports, but that is just the foundation. It is a place where everyone is welcome, and fans of women's sports will come together to connect in an intentional and meaningful way.

### THE ROLE:

Line Cooks at SET will be experienced and passionate about providing consistently stellar food in a high-volume, fast-paced environment. They will bring a collaborative, respectful, kind work style and excellent communication skills. They will possess strong skills in brunch, lunch, and dinner execution. You will be required to maintain our restaurant cleanliness standards and follow our employee code of conduct to ensure a safe and positive work environment for all.

#### **RESPONSIBILITIES:**

- Prepare and cook menu items according to recipes and quality standards
- Assist with food preparation and ingredient portioning
- Set up and stock stations with all necessary supplies for food preparation
- Ensure all food is prepared and presented in a timely manner
- Maintain cleanliness and organization of workstations and kitchen area
- Follow proper food safety and sanitation procedures
- Collaborate with the culinary team to ensure smooth kitchen operations
- Ensures proper ordering, receiving, storage (including temperature-setting) usage and rotation of food products to comply with Health Department regulations.
- Ability to grasp, lift and/or carry, or otherwise, move goods weighing a maximum of 50 lbs

• Maintain a positive attitude, even in high-pressure situations

#### WHAT YOU BRING:

- Previous experience as a line cook or prep cook is preferred
- Knowledge of food safety and sanitation regulations
- Strong ability to multi-task in a fast-paced, energetic environment, managing competing priorities in a busy kitchen with ease.
- Strong attention to detail and ability to follow recipes accurately
- Excellent teamwork and communication skills
- ServSafe certified or willingness to get certified
- Athletes and sports fans *strongly* encouraged to apply
- Must be available for both weekends and evening shifts
- Physical stamina to withstand a full shift on your feet
- Must be 18 years of age or older

#### WHAT WE OFFER:

- \$19-\$21/hour based on experience
- A fun, collaborative team, and a warm, inclusive work environment (aka good vibes!)
- Shift meals and drink, off-shift discounts for food and beverage
- PTO for eligible employees
- Annual merchandise stipend and discounts
- Woman-owned, equity-and equality-focused company

## **EQUAL OPPORTUNITY STATEMENT:**

SET The Bar embraces diversity and equal opportunity actively and openly. We are a place of comfort, acceptance, fun, and, most importantly belonging. SET The Bar prohibits unlawful harassment of its employees, applicants, or independent contractors in any form. We make our employment decisions on a non-discriminatory basis, and without regard to sex, race, color, age, national origin, religion, disability, genetic information, marital status, sexual orientation, gender identity, citizenship, pregnancy or maternity, veteran status, or any other status protected by applicable national, federal, state, or local law.