

## Bo8 Lead Line Cook Job Description (BOH)

1. Your primary job is to guide your team in keeping the restaurant running smoothly and efficiently and **delivering a remarkable experience** to every single customer. In order to do this, your awareness needs to be focused on your team and your customers' food quality.
2. You model **teamwork** as a member of the BOH team, a member of the management team, and a member of the overall Bo8 team.
3. You understand and help maintain our **commitment to excellence** and are empowered to step in when that commitment to excellence is not being met.
4. You lead with **integrity** and encourage your staff to take pride in their jobs and do them to their best abilities, whether you or another Lead/Manager is watching or not.
5. You are an essential part of the open **communication** system at Bo8 through listening, communicating, and asking questions.

### Roles & Responsibilities

- Oversee Kitchen/Line and coordinate with FOH to ensure smooth restaurant operations
- Ensure compliance with sanitation and safety regulations
- Produce high-quality accurate recreation of all food Item Prep and Menu items.
- Have the ability to fulfill all BOH positions with total mastery.
- Train new and current employees on proper food preparation, sanitation, overall operation practices, and other job responsibilities.
- Assign tasks and roles for BOH team and ensure productivity
- Enforce company policies and procedures
- Provide feedback to staff to improve their productivity
- Check the prep list at close.
- Direct opening and closing tasks
- Handle conflicts with employees
- Cut or call in staff as needed
- And any other assigned responsibilities as needed for the success of the business

### Specific shifts needed:

### Expectations

- Either work or trade all shifts
- Maintain 35-40 hours weekly