

Burger King Cook Job Description

- Prepare food following specifications during or before unit operations
- Measure all food items and portion them accurately. Adhere to all quality standards, portion sizes, policies and procedures, and department rules.
- Ensure all foods are properly prepared in a timely manner and to specifications
- Apply kitchen equipment such as knives, whips, slicers, pots, warmers, ovens, pans, grills, and steamers in preparing food items
- Ensure proper storage of food by maintaining the right temperatures
- Keep all menu items fresh and ensure they retain original quality
- Package all products following the right specifications
- Carry out opening, closing, and side work tasks as assigned following appropriate guidelines
- Ensure equipment and workstation are adequately stocked, organized, and clean
- Adhere to all sanitation regulations and health codes
- Set up kitchen equipment and operate them
- Take record of all waste on spoilage list and apply waste control guidelines.