

**I. Position**

Fry Cook (2.13)

**II. Related Titles**

Night Fry Cook; Assistant Fry Cook; Head Fry Cook; Line Cook

**III. Essential Functions**

Pre-prepare items required for his/her work station according to par sheets or instructions from Sous Chef. Prepare products assigned to work station during service.

**IV. Additional Responsibilities**

1. Prepares meats, seafoods, vegetables and other items required for line and special function purposes
2. Carefully follows standard recipes when pre-preparing and preparing all items
3. Uses food preparation equipment according to manufacturers' instructions
4. Cleans work station
5. Returns unused food products to proper storage areas
6. Assists with preparation of other food products on serving line as needed
7. Consistently uses safe and sanitary food handling practices
8. Returns soiled food preparation utensils and other smallware items to the proper areas

**V. Reports to**

Sous Chef

**VI. Supervises**

No supervisory duties are included in this position