

# **Fry Chef**

## **Summary**

The Fry chef is responsible for cooking all of the fried food the kitchen produces.

## **Essential Functions**

- Able to speak English
- Clean and operate fryers
- Fry all foods – shrimp, fish, chicken, fries, veggies
- Responsible for maintaining and changing fry oil
- Serve on kitchen line
- Clean and remove grease spills
- Food preparation
- Any other duties requested by management

## **Knowledge, Skills and Abilities**

- Must have knowledge of commercial kitchens
- Must be able to lift 50 lbs.
- Must be able to bend, stretch, turn and twist
- Must be able to stand for long periods of time
- Must be able to work weekends, evenings, irregular times and schedules

## **Minimum Qualifications**

- HS Diploma or GED equivalent
- Must be able to follow directions

## **Success Factors**

- Punctuality
- Maintaining a positive attitude
- Always ready to work
- Able to interact with others in a professional, appropriate manner
- Cheerful attitude toward guests and other employees
- Strong work ethic