



CHICAGO

GENERAL INFORMATION

Position Title: Line Cook

Pay Status: Non-Exempt x

Job Status: Full Time

Reports To: Teatro Zinzanni Chef

Employer: Randolph Entertainment LLC, (DBA TEATRO ZINZANNI)

Start Date: 06/01/24

Compensation: \$22/23 per hour

Revised Date:

POSITION SUMMARY: The Teatro ZinZanni Line Cook prepares food consistent with Teatro ZinZanni recipes, menus and standards for guests and staff; and ensures proper handling of all food-in-process items and the proper presentation of all prepared items. Duties include cleaning dishes and kitchen utensils, ensuring the cleanliness of the kitchen, stocking shelves, and assisting chefs with food preparation.

The smooth operation of Teatro ZinZanni is based on teamwork and shared responsibility of the service staff. The success of Teatro ZinZanni is determined by the quality of the product and the quality of the effort by the staff to provide friendly and generous service.

SHOW SUMMARY:

Teatro ZinZanni presents a fully integrated evening of entertainment which includes cirque artists, European cabaret, contortionists, jugglers and illusionists with live music and a fabulous multi-course meal.

The venue is a 300-seat restaurant that is housed inside a Belgian wooden tent, with opulent furnishings and mirrors, located on the 14th Floor of the Cambria Hotel. The venue has been operating successfully since 2019.

The smooth operation of Teatro ZinZanni is based on teamwork and the shared responsibility of sales, production and service staff. Our success is determined by the integration of excellent guest service from ticketing to night of show and beyond, the quality of the show and seamless food and beverage operations.

ESSENTIAL FUNCTIONS

Preparing food in assistance to the chef while maintaining high standards of production, i.e., the quality, quantity and eye-appealing presentation of all menu items.

Ensuring that food is presented properly and is cooked using the standard recipe, product and technique, to the specified amount.

Storing and handling all food products, following safe and sanitary food handling techniques.

Maintaining all food-in-process (hot food is hot, cold food is cold) and ensuring proper storage of leftovers (covered, labeled and dated).

Maintaining work areas and keeping kitchen equipment clean and orderly. This may include sanitizing dishes, wiping counters and work areas, cleaning the kitchen floor, emptying garbage, stocking clean dishes, receiving and putting away deliveries.

Maintaining open and positive communication with Chef and kitchen staff on a daily basis.

Observing work schedule and all company policies and procedures.

JOB QUALIFICATIONS

- Prior experience as a line or prep cook and desire to work in food service
- Must be dependable and able to be relied upon to work when scheduled and function productively.
- Must meet and maintain a professional, well-groomed standard of appearance.
- Positive & upbeat personality
- Strong communication skills
- Ability to work well in a close team situation, with daily deadlines
- Ability to learn and do tasks as assigned
- Ability to accept feedback and guidance, and seek guidance when needed
- Ability to work standing for eight hours, and must have the endurance to function in a fast-paced and high-stress environment.
- Sensory ability to determine cleanliness of dishes, food contact surfaces, and kitchen area, in addition to assessing condition of food
- Cognitive and physical ability to operate electrical and mechanical kitchen equipment safely (dishwasher, food processors, blenders)
- Ability to read and adjust recipes with weights & measures, and menus
- Must be able to lift 40 lbs.
- Current food handlers permit

WORKING SCHEDULE/ENVIRONMENT

Teatro ZinZanni is a fine dining restaurant and theatrical performance environment. Monday and Tuesday are generally days off. Works all shows: this position has a primary schedule Wednesday through Sunday, 2pm/1pm through the end of the show. (Schedule will vary according to show calendar).The schedule might change due to show schedules or special circumstances.

Full time positions available in Chicago (including evenings & weekends)

RANDOLPH ENTERTAINMENT (hereinafter "Teatro ZinZanni" or "Company.") IS AN EQUAL OPPORTUNITY EMPLOYER. We believe every employee has the right to work in an environment that is free from all forms of unlawful discrimination. Consistent with applicable laws, Teatro ZinZanni makes all decisions involving any aspect of the employment relationship without regard to race, color, sex, pregnancy, creed, religion, age, marital or nursing mother status, national origin, ancestry, citizenship, the presence of any disability (sensory, mental, or physical), medical or genetic information, military or veteran status, sexual orientation, gender identity, gender expression, or any other status or characteristic protected by applicable local, state, or federal law. Discrimination

and/or harassment based on any of those factors are inconsistent with our philosophy of doing business and will not be tolerated. This policy of non-discrimination applies to all aspects of recruiting and employment, including compensation, benefits, advancement, transfers, and reductions in force.

How to apply:

Please send resume in PDF format to:
chicago-restaurant-jobs@zinzanni.com