



SEATTLE

GENERAL INFORMATION

Position Title: Line Cook

Pay Status: Non-Exempt

Job Status: Full Time

Reports To: Teatro Zinzanni Chef

Employer: TZZ LLC (dba Teatro Zinzanni)

Start Date: Immediately

Compensation: starting at \$22 per hour/DOE

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.

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 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 customer service from ticketing to night of show, quality of the show and seamless food and beverage operations.

Teatro Zinzanni's newest show will be performed at our residency in Seattle at the Emerald City Trapeze/SANCA location. This one-of-a-kind run of performances showcasing Teatro Zinzanni's inimitable flair for laughter on the edge and luxury in the wild. Expect new Chaos, expect new Dinner, expect new Love! The Teatro Zinzanni dinner and show experience will open in the fall of 2024 and run into 2025.

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 standard recipes, product and technique, to the specified amount.
- Storing and handling all food products, following safe and sanitary food handling standards.

- 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

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this Job, the employee is regularly required to use hands to handle, or feel; reach with hands and arms; climb or balance; stoop, kneel, crouch, and talk or hear.
- The employee is required to stand and walk during most of the shift while carrying heavy, full trays of food and dishes.
- The employee must frequently lift and carry up to 40 pounds.

Work/Schedule Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Fast-paced, complex theatrical environment incorporating a 285-seat fine dining restaurant.
- Serving food requires good organizational skills, memory, and the ability to respond to changing demands as needed.
- The atmosphere includes loud noise, bright lighting and strobe lights.

Primary schedule of Tuesday through Sunday, or Wednesday through Sunday as well as added shifts for Matinee or special events. . (Schedule will vary according to the show calendar).

TZZ LLC (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. PLEASE CONTACT THE COMPANY YOU NEED ASSISTANCE COMPLETING THIS APPLICATION OR TO OTHERWISE PARTICIPATE IN THE APPLICATION PROCESS.

How to apply:

Please send a cover letter and resume in PDF format to: restaurant-jobs@zinzanni.com.