



Social O.T.R. is seeking energetic, passionate, outgoing and professional Line Cooks to help create an exceptional hospitality experience, while helping to further our mission and vision.

Operated by the Corporation of Findlay Market (CFFM), Social O.T.R. is a new non-profit restaurant coming to the Findlay Market District, and is slated to open in the beginning of 2019. The kitchen will be staffed by students in the Findlay Culinary Training Program, a partnership between Findlay Market and Citylink Center. The students will be immersed in a 16 week program in which Social OTR will serve as the internship site. The students will work under the guidance of Social's Executive Chef and with the professional Front of House to expand on their training and continuing education.

What We are Seeking in Future Team Member:

We are seeking professional line cooks who can assist with creating an exceptional experience for our guests, as well as with the training of the FCTP students while in the kitchen.

Responsibilities

- Maintain a clean and sanitary work station
- Prepare all components of the menu
- Prepare food as it is ordered in a timely fashion
- Set station to specifications for service
- Attention to detail is key for plate presentation and overall quality of product
- Must be flexible with scheduling
- Maintain a positive and professional approach with coworkers and customers

Requirements

- 2 years of experience as a Line Cook or equivalent experience
- Understanding of various cooking methods, ingredients, equipment and procedures
- A sense of urgency and strong work ethic with the ability to multi-task
- Strong communication skills
- Ability to work nights, weekends, and holidays
- Passion for the culinary industry and a desire to educating others



What We Bring to the Table

Full time employees are eligible for the following benefits:

- 3 Weeks Paid Time Off
- Employee Funded 403b Retirement Program.
- Health Benefits including High Deductible Health Plan with employer funded HSA (\$1000 for individual or \$2000 for Family). Employer pays 90% of the health premiums.
- Short Term and Long Term Disability, and Life Insurance.

Grow With Us

Social OTR is dedicated to the growth and education of all of its employees, as well as the students in the Findlay Culinary Training Program. Training, educational, and other opportunities will be offered to all Social OTR staff members as they are identified. We encourage our staff to inquire about opportunities that may fit their goals or the goals of Social OTR to better achieve a collaborative, positive work environment.