

Downtown Waterloo Restaurants

Downtown Waterloo Restaurants - An additional phrase for a line cook is a "Chef de partie", and it literally means "station cook." The job of a line cook is to supervise an area of the kitchen and never the whole kitchen. They report back to the head chef who is in charge of the quality control inside the kitchen. The levels of training for a line cook differ, as completely different jobs require different duties from their line cooks. As well, the responsibilities of a line cook can range based on the kind of restaurant he or she is employed at.

A line cook manages a small part of the greater whole. Some of the stations a line cook might specialize in embrace saute, fry, cold foods and grill. Butchering, cutting vegetables and making pastry might be other segments of expertise. Every item that emerges from the kitchen is the responsibility of a line cook. In a busy kitchen, this job can come with awfully high pressure.

In a number of kitchens, the line cook oversees a small staff, thus people skills and management tactics are useful. In some other kitchens, the line cook may operate alone in her or his section. In order to guarantee the food emerges simultaneously and in a well timed fashion, a line cook needs to coordinate and talk effectively with the remainder of the kitchen personnel. This means the line cook typically fulfills complex requests and works on a number of orders at once.

Equipping his or her department properly before beginning the shift with necessary food and tools are a few tasks of every line cook. Producing food of excellent quality is always expected of a line cook. Sometimes the line cook might place item and ingredient orders, particularly if she or he has developed a recipe. If there are any concerns with food preparation, the line cook will have to answer to the head chef.