

## Chef

### Description

#### Position Title: Chef at Salty Hook Sandwich Shop

As a chef at Salty Hook Sandwich Shop, you will play an essential role in crafting delicious, high-quality sandwiches that our customers love. You'll be responsible for preparing a variety of fresh ingredients, following recipes, and assembling sandwiches to perfection. Your ability to work quickly and efficiently while maintaining attention to detail is crucial in delivering a great customer experience.

#### Key Responsibilities:

- **Ingredient Preparation:** Prepare fresh, high-quality ingredients daily, ensuring they meet our standards for taste and presentation.
- **Sandwich Assembly:** Assemble sandwiches to order, balancing flavors and textures to create a satisfying meal for each customer.
- **Menu Creativity:** Assist in developing and testing new sandwich ideas, seasonal specials, and creative ways to enhance the menu.
- **Customer Service:** Interact with customers when necessary, ensuring they are satisfied with their orders and making adjustments when needed.
- **Kitchen Cleanliness:** Maintain a clean and organized kitchen, following health and safety regulations to ensure a safe working environment.
- **Team Collaboration:** Work closely with other kitchen staff, including prep cooks and servers, to ensure smooth service and timely food delivery.

#### Skills and Qualifications:

- Proven experience as a chef or cook, particularly in a fast-paced kitchen environment.
- Strong knowledge of sandwich ingredients, food preparation, and kitchen tools.
- Ability to multitask and work efficiently under pressure.
- Excellent communication skills and a positive, team-oriented attitude.
- A passion for food and creating great customer experiences.

Working as a chef at Salty Hook Sandwich Shop means being part of a close-knit team dedicated to delivering quality food in a fast-paced, customer-focused setting. If you're passionate about sandwiches and enjoy working in a dynamic environment, we would love to have you on board!

### Responsibilities

#### Responsibilities of a Chef at The Salty Hook Sandwich Shop:

1. **Sandwich Preparation:** Prepare and assemble a wide variety of gourmet sandwiches according to The Salty Hook's recipes and customer preferences.
2. **Ingredient Management:** Ensure all ingredients, including meats, cheeses, vegetables, sauces, and breads, are fresh, stocked, and stored properly.
3. **Food Safety & Cleanliness:** Maintain strict food safety standards, ensuring all food items are handled, stored, and prepared according to safety regulations. Regularly sanitize work areas and kitchen equipment to prevent contamination.

### Hiring organization

Salty Hook Sandwich Shop

### Employment Type

Full-time, Part-time, Seasonal  
Position

### Industry

Food Service

### Job Location

9691 W Fort Island Trail, 34429,  
Crystal River, Florida, USA

### Working Hours

5:30 AM EST to 2:30 PM EST

### Base Salary

\$ 12.50 plus tips - \$ 14.00

### Date posted

March 11, 2025

### Education

1. **Education:** High school diploma, GED, or equivalent is preferred but not required.
2. College Degree Not required

4. **Food Safety Training:** Actively participate in ongoing food safety training during team meetings to stay updated on best practices and ensure compliance with health regulations.
5. **Customization & Special Requests:** Handle customer special requests and dietary preferences (e.g., gluten-free, vegetarian) with precision and care.
6. **Cooking & Grilling:** Operate kitchen equipment such as grills, toasters, and fryers to prepare components for sandwiches, ensuring even cooking and consistent quality.
7. **Quality Control:** Monitor the quality and taste of all items being served, ensuring they meet The Salty Hook's high standards of freshness and flavor.
8. **Teamwork:** Work closely with front-of-house staff, including servers and cashiers, to ensure timely service and an excellent customer experience.
9. **Inventory Control:** Assist with inventory checks, stock rotation, and ordering ingredients to maintain optimal kitchen supply levels.
10. **Kitchen Maintenance:** Maintain the kitchen's cleanliness by regularly cleaning workspaces, tools, and equipment, ensuring they are in proper working condition.
11. **Customer Interaction:** Engage with customers to ensure satisfaction, handle feedback, and create a friendly atmosphere within the shop.

## Qualifications

### Qualifications for Chef at The Salty Hook Sandwich Shop:

1. **Previous Culinary Experience:** Proven experience as a chef, cook, or in a similar kitchen role, preferably in a fast-paced environment such as a sandwich shop, deli, or casual dining restaurant.
2. **Food Safety Knowledge:** Strong understanding of food safety and sanitation practices, with the ability to follow and implement health and safety regulations in the kitchen.
3. **Culinary Skills:** Expertise in food preparation techniques, sandwich assembly, grilling, and cooking with attention to detail and consistency.
4. **Creativity & Innovation:** A passion for food and a creative approach to crafting unique sandwiches and menu items.
5. **Customer Service Skills:** Ability to interact with customers when necessary, ensuring a positive experience and handling special requests or concerns with professionalism.
6. **Team Player:** Strong interpersonal skills and the ability to work efficiently as part of a team, collaborating with front-of-house staff and other kitchen team members.
7. **Multitasking Ability:** Comfortable working in a high-pressure, fast-paced environment, with the ability to manage multiple orders and tasks simultaneously.
8. **Adaptability:** Willingness to learn and adapt to new techniques, menu items, and operational processes.
9. **Physical Stamina:** Ability to stand for long periods, lift heavy items, and work in a physically demanding kitchen environment.
10. **Organization Skills:** Strong organizational skills to manage kitchen inventory, prep work, and the cleanliness of the workspace.
11. **Food Safety Certifications:** A valid food handler's certificate or similar certification is preferred (or willingness to obtain one).
12. **Positive Attitude:** A friendly, professional demeanor with a focus on providing excellent customer service and maintaining a positive work environment.
13. **Leadership Potential:** Ability to take on leadership roles when needed, mentoring junior staff and assisting in training new team members.

## Job Benefits

### Job Benefits of Working at The Salty Hook Sandwich Shop:

1. **Competitive Pay:** We offer competitive hourly wages with opportunities for tips and bonuses based on performance.
2. **Employee Discounts:** Enjoy generous discounts on all menu items, so you can savor our delicious sandwiches whenever you work.
3. **Flexible Scheduling:** We provide flexible work hours, ideal for students or those with other commitments, allowing you to balance work and life.
4. **Career Growth Opportunities:** We believe in promoting from within! As part of our team, you'll have the opportunity to grow into leadership positions and develop your culinary skills.
5. **Team Environment:** Be part of a supportive and collaborative team where everyone works together to create a fun and friendly atmosphere.
6. **Employee Recognition:** We value our employees and regularly acknowledge outstanding performance through awards, bonuses, and public recognition.
7. **Training & Development:** Receive ongoing training to improve your culinary skills and food safety knowledge, as well as opportunities to learn about other aspects of restaurant management.
8. **Positive Work Culture:** Join a vibrant, energetic workplace where creativity and a passion for great food are celebrated.
9. **Earn Tips:** Employees participate in a tip pool, ensuring that all staff members share in the generosity of our customers. It's a great opportunity to work in a dynamic environment while earning additional income through tips.

## Contacts

Contact Sheila Zimmer (owner) [Sheila@saltyhooksandwichshop.com](mailto:Sheila@saltyhooksandwichshop.com) or Roland Robert (General Manager) [Roland@saltyhooksandwichshop.com](mailto:Roland@saltyhooksandwichshop.com)