

Pot Likker Creations, LLC is located in Hartsfield-Atlanta International Airport and operates the airport's first fine-dining restaurant, One Flew South.

As an equal opportunity employer, and a leader in customer service at the busiest airport in the world, we are looking to welcome experienced and enthusiastic new members to our family. Feel free to visit us at [www.globalconcessions.com](http://www.globalconcessions.com) to learn more about the business and our employment opportunities.

We are currently accepting applications for Line Cook.

Under the direction of the Chef, the successful candidate would be responsible for preparing a wide variety of foods and sautéed entrees with diverse methods of preparation and adhere to product sensitivities and plate presentation.

#### Position Functions / Areas of Responsibility

Keeps updated on recipe changes. Ensures proper execution of recipe procedures to maintain a high quality and consistent product.

Completes assigned prep work for stocking and set up of station. Breaks down and cleans station thoroughly every day.

Communicates ticket times and potential problems with the service staff, kitchen staff and managers.

Produce items exactly according to recipe to ensure guest satisfaction and control food costs.

Follow food handling and sanitation procedures to control food costs and ensure guest and employee safety and morale.

Assists other kitchen members with prep work and cleaning responsibilities.

Performs other duties and responsibilities as required or requested.

Exceptional candidates will be ServSafe certified.