Line Cook Job Description

Job Title: Line Cook
Department: Restaurant – Nautilus 340
Reports to: Executive Chef / Sous Chef
FLSA Status: Full-Time or Part-Time, Non-Exempt

About Nautilus 340:

Nautilus 340 at Blue Water Terrace is Coral World's new flagship restaurant — an elevated seed-to-sea dining concept highlighting the connection between land and ocean. The restaurant celebrates Caribbean ingredients through refined technique, sustainable sourcing, and a deep commitment to local partnerships.

Job Summary:

Coral World is seeking Line Cooks to join the opening culinary team for The Nautilus. The ideal candidate is efficient, organized, and passionate about delivering consistent, high-quality food. This position plays a key role in daily kitchen operations — ensuring each dish reflects the restaurant's commitment to precision, flavor, and presentation.

Duties/Responsibilities (Essential Functions): *Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.*

- **Station Management & Execution:**
  - Prepare and cook menu items according to standardized recipes and Chef direction.
  - Maintain quality, consistency, and presentation standards during every service.
  - Set up, stock, and break down assigned station efficiently.

- **Team Collaboration:**
  - Communicate clearly with the line, expo, and front-of-house during service.
  - Support fellow cooks and assist in prep and cleaning as needed.

- **Sanitation & Safety:**
  - Maintain a clean and organized workstation throughout the shift.
  - Follow all health, sanitation, and food safety standards.
  - Label and store food correctly according to health department regulations.

- **Efficiency & Organization:**
  - Manage ticket flow under pressure while maintaining composure and accuracy.
  - Assist with inventory, rotation, and prep lists as assigned.

- **Other Duties:**
  - Perform additional prep or station tasks as directed by the Sous Chef or Executive Chef.