

We are currently seeking experienced, professional line and prep cooks to join our team. Applicants must be available to work day and evening shifts. At least 2 years of kitchen experience required.

Line Cook Duties Include:

- Consistently preparing dishes to the executive and sous-chefs specifications
- Meeting our set quality and sanitation standards
- Work in and maintain a clean and orderly work environment
- Functioning well within a team in a fast-paced environment
- Maintaining positive and professional relationships with guests, staff and management

Prep Cook Duties Include:

- Following all food preparation, standard recipes and cooking techniques set forth by the executive chef
- Maintaining set quality and sanitation standards
- Working in and maintain a clean and orderly work environment
- Maintaining positive and professional relationships with guests, staff and management

Please apply online or in person during non-peak business hours. Forward resumes to [info@corleonescleveland.com](mailto:info@corleonescleveland.com)