**About Pesto’s by Lance:** Pesto Café is a Fayetteville Legend. Established in the late 1990’s, thousands of Fayetteville Locals, Razorback Fans, and visitors from far and wide have dined on pasta, pesto, and red sauce in this little gem located in the heart of Fayetteville, Arkansas. Now under the ownership of Chef Lance Corbin, the restaurant will re-open in Spring 2023.

**Job Description:** The Cook is responsible for assisting with managing the kitchen staff, preparing meals and food to meet specifications of menu and guests in a timely manner. The perfect candidate has 3 or more years of experience in a full-service production kitchen in casual or fine dining.

Cooks must adhere to set menu standards, cleanliness and sanitation procedures, and restaurant policies put in place by the Executive Chef. They must be able to consistently ensure quality and consistency in food preparation, plating, and timely delivery to waitstaff and guests.

Adherence to Serve Safe protocol and personal hygienic practices are of utmost importance. Following proper food temperatures when cooking and food storage afterward is expected. Maintaining cleanliness of the workstation and overall kitchen equipment, kitchen organization and sanitization, whether completing these tasks themselves or via delegation to staff, is a daily priority.

Requirements:

* 3 or more years’ experience in a full-service production kitchen required.
* Excellent Knife skills mandatory
* Serve Safe Certification
* High School Diploma or Degree a plus
* Culinary certifications a plus

To apply, please email resume to [info@pestosnwa.com](mailto:info@pestosnwa.com)