Job Overview
Do you have a passion for food and does a culinary career interest you? As a **Line Cook at Red Lobster**, your execution of our delicious recipes will contribute to the extraordinary dining experience that keep our guests coming back for more. You are responsible for creating outstanding dishes while minimizing waste, all in a timely manner. You will follow Red Lobster recipes at all times when preparing food, as well as comply with regulations, such as serving food at appropriate temperatures. The results of your work will allow our guests to “sea” food differently!

What You Need to Succeed
• **Skills to Make the Grade** – Multi-tasking, following recipes to create delicious dishes
• **Take Pride in Your Restaurant** – Ensure that each dish you prepare is made to Red Lobster standards
• **Job Qualifications** – Must be at least 18 years of age, any culinary education is a plus!
• **Desire to Help At our Busiest** – This may include working nights, weekends, and holidays
• **Perform the Physical Demands** – Remain on your feet for several hours at a time, ability to lift and carry up to 45 pounds, withstand high temperatures conditions, bend, kneel, and stoop

**BIG plans are on the horizon for Red Lobster. Our team and restaurants are great today, but our future is even better. There is no better time than now to join the Red Lobster Family!**

Great Seafood
**You can be proud of the food you serve.** The tremendous variety of seafood makes us the perfect destination for seafood lovers. Our annual “Ultimate Events” like Lobsterfest, Crabfest, and Endless Shrimp are more widely known than practically any other restaurant.

**You will serve fish at a premium standard.** We are a global pioneer and an industry leader in **Seafood Sustainability**. With seafood served from over 30 countries, Red Lobster has a long standing commitment to sustainable fishing and farming. We are a founder and current member of the Global Aquaculture Alliance and a current member of National Fisheries Institute. Our team is proud to be known for not serving any endangered species on the menu and for buying only from fisheries that are sustainably managed through BAP (Best Aquaculture Practices) standards.

Great People
**You will work at a destination for celebration.** Our restaurants have a rich history of hosting birthdays, anniversaries, receptions, reunions, and other important memorable occasions.
You are part of an amazing family. Our restaurants are a place where you can both make friends and find a mentor. It’s important that our family of team members flourish, learn and grow. Our RL Cares program, for instance, is designed to help team members with unplanned expenses in times of great need.

You give back to the community. Our RL Shares program donates millions of pounds of food to Food Banks and Food Shelters across the country – making a significant difference for the homeless and hungry in the communities where we operate.

Great Results
The #1 Seafood Restaurant Company in the US. Opened in 1968, we have earned an exceptional name, brand recognition, and reputation.

The #1 casual dining employer for our size. (Forbes Magazine 2015 List of America’s Best Employers)

A restaurant that is loved. Our ratings are among the highest in casual dining for restaurant followers and consumer engagement.