Job Description: Production

Job Overview

Would you like to prepare delicious seafood dishes for our guests and play a critical role in the Heart of House? Production at Red Lobster is an important kitchen position where you will be maintaining a clean work area as well as prepping food. Responsibilities may include using the dishwasher, wiping counters, mopping floors, and cleaning utensils. Prep work may include chopping vegetables, boiling pastas, and assisting in having other ingredients ready for cuisine creation. Production is also responsible for food storage and ensuring the correct ingredients are readily available for our chefs. Each employee at Red Lobster becomes an essential part of a team that works well in a fast-paced environment.

What You Need to Succeed
• **Skills to Make the Grade** – Multi-tasking, organization skills, and ability to follow recipes to assist in creating delicious dishes
• **Take Pride in Your Restaurant** – Be proactive in finding ways to help the Heart of House team
• **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, be able to lift and carry up to 45 pounds, ability to withstand higher temperatures, 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.