

Prep and Production Line Cook

Description

As a Cook at Lucky Wishbone, you're not just making food—you're making favorites. You'll be preparing our famous pan-fried chicken, burgers, fries, and shakes with care and consistency, keeping things hot, fresh, and fast. This is the heart of the house—and you'll be part of the team that keeps it beating strong.

Responsibilities

- Prepare food items according to Lucky Wishbone's beloved recipes.
- Fry chicken to crispy perfection using time-tested techniques.
- Grill burgers, cook sides, and assemble plates with speed and pride.
- Maintain a clean and organized cooking station.
- Monitor food safety standards, temperatures, and storage.
- Communicate with the front counter to keep orders flowing smoothly.
- Jump in where needed—because team spirit is part of the recipe.

Qualifications

- Previous kitchen or fast-paced cooking experience is helpful but not required—we'll train the right person!
- Must be able to follow instructions and stay focused under pressure.
- Able to stand, bend, and move for an entire shift and lift 30-50 lbs.
- Attention to detail and commitment to food safety.
- Team-oriented, punctual, and proud of the food you serve.
- **MUST HAVE VALID MUNICIPAL FOOD HANDLER CERTIFICATION UPON HIRE.**

Job Benefits

- **Competitive hourly wage** with opportunity for raises
- **Employee meal discounts** when you are not working
- **Flexible scheduling** options
- **Supportive, team-oriented** workplace atmosphere
- **Opportunities for advancement** into line cook or other kitchen roles
- **MEALS INCLUDED** and this is a **tipped position** after probationary period ends!



Employment Type

Full-time

Job Location

1033 E 5th Ave,
Anchorage

Salary

Based on Qualifications

With Questions, call
(907)272-3454 or email:
careers@luckywishbone.com