



LAB 1860

Orland Park, Illinois

Line Cook

Full-Time · Hourly · \$18.00–\$22.00 / hr

About Lab 1860

Lab 1860 is a Levantine café and kitchen concept opening in Orland Park, Illinois. Our menu draws from the flavors of the Eastern Mediterranean—mana’eesh, mezze, labneh, fresh-pressed juices, and house-made pastries—crafted with scratch technique and a fast casual sensibility. We are building a kitchen team that takes pride in consistent execution, clean stations, and food made with care.

Role Overview

The Line Cook is responsible for executing menu items to specification on their assigned station during service. You will work closely with the Junior Sous Chefs and report to the kitchen leadership team. This role requires a commitment to quality, speed, and cleanliness throughout every shift.

Responsibilities

- Prepare and execute all menu items on your assigned station to recipe specification and quality standards
- Maintain proper mise en place before and throughout service
- Follow FIFO protocols and ensure all food is properly labeled, dated, and stored
- Monitor and maintain food safety standards including temperature control, cross-contamination prevention, and sanitation
- Communicate clearly with the kitchen team during service to maintain flow and timing
- Keep your station clean and organized during and after every shift
- Assist with prep tasks as directed by the Junior Sous Chef or kitchen leadership
- Receive and inspect deliveries as needed; flag quality or quantity discrepancies
- Support other stations as volume requires
- Other duties as assigned by management

Qualifications

- 2+ years of line cook experience in a restaurant or food service environment
- Solid knife skills and understanding of cooking fundamentals

- Familiarity with Levantine or Middle Eastern cuisine is a plus; genuine curiosity about the food is a must
- Ability to work efficiently and maintain quality during high-volume service
- Team-first mentality and clear communication under pressure
- Food Handler Certification (or ability to obtain prior to start date)
- Culinary degree or professional training preferred but not required

Physical Requirements

- Ability to stand for extended periods (up to 8+ hours per shift)
- Ability to lift up to 40 lbs
- Comfortable working in hot kitchen environments

Schedule

Availability for mornings, evenings, weekends, and holidays required. Specific shifts will be assigned based on operational needs.

Benefits

- Health insurance
- 401(k) with company matching
- Food and beverage discounts

How to Apply

Send your resume to **contact@eatlab1860.com** with “Line Cook” in the subject line. We’ll be in touch.