



Line Cook

For more than 131 years and four generations, J.C. Newman Cigar Co. has handcrafted the world's finest cigars in the heart of Tampa's historic Ybor City. Our factory, El Reloj, is the last operating hand-rolled cigar factory in the United States—a living landmark where more than 25,000 guests from around the world visit each year to experience Tampa's cigar heritage.

In late 2026, we will open three new hospitality experiences inside a beautifully restored 1910 building across the street from El Reloj: **Elaine's**, a classic American restaurant with continental and local influences serving breakfast, lunch, and dinner; **Stanford's Cigar Club**, a premium cigar lounge built around an exclusive barrel-aged spirits and reserve red wine program; and **The Inn at El Reloj**, eleven beautifully appointed guest rooms upstairs from Elaine's. Together with our private events programming on both sides of the street, they form the El Reloj District, a hospitality destination unlike anything else in Tampa.

We are seeking a Line Cook to join our culinary team and support daily kitchen operations across the property. This is an exciting opportunity to join a growing hospitality team and help create exceptional dining experiences at one of Tampa's most significant historic properties.

Why You Will Love This Role

- Help bring a culinary program to life within a landmark hospitality destination
- Join a passionate team focused on creating one of Tampa's most unique dining and hospitality experiences
- Join a 131-year, four-generation family business that values craftsmanship, heritage, and doing things the right way
- Work in a state-of-the-art kitchen designed by a nationally recognized kitchen design firm with dedicated restaurant, event, and prep lines
- Be part of the El Reloj District in one of Tampa's most iconic and storied neighborhoods

Who You Are

You are passionate about cooking, hospitality, and teamwork. You thrive in a fast-paced kitchen environment and take pride in preparing high-quality food with consistency, care, and attention to detail. You are dependable, organized, and eager to contribute to a collaborative culinary team.

You bring:

- Minimum of 1 year of line cook experience working in a professional commercial kitchen/full service restaurant; scratch cooking and French cuisine experience is a plus
- Strong culinary knowledge and a passion for cooking and hospitality
- Ability to work efficiently in a fast-paced kitchen while maintaining quality and consistency
- Strong communication and teamwork skills with a positive, team-oriented attitude



- Ability to follow recipes, preparation procedures, and direction from the Executive Chef, Sous Chef, and culinary leadership team
- Knowledge of proper food handling, sanitation, food allergies, and dietary restrictions
- Strong attention to detail and the ability to multitask during busy service periods
- Culinary school education or equivalent professional experience is preferred
- Food Handler Card and/or food safety certification preferred
- Bilingual preferred

What You Will Do

As a Line Cook, you will support daily kitchen operations by preparing and executing menu items according to established recipes, quality standards, and service expectations. You will work closely with the culinary team to ensure food is prepared accurately, efficiently, and consistently across all meal periods and service needs.

You will:

- Set up and stock assigned stations with all necessary ingredients, equipment, and supplies before service
- Prepare ingredients for service, including chopping vegetables, preparing sauces, portioning proteins, and completing other assigned prep
- Cook and execute menu items according to recipes, specifications, and established quality standards
- Work closely with other kitchen team members to ensure food is prepared and served accurately, consistently, and on time
- Follow direction from the Executive Chef, Sous Chef, and other culinary leadership
- Maintain proper portion sizes, food quality, presentation, and consistency throughout service
- Ensure dishes are completed and coordinated with the kitchen team, so orders are served on time
- Maintain a clean, organized, and sanitary workstation throughout preparation and service
- Properly store, label, date, and rotate food products according to food safety standards
- Assist with receiving, stocking, inventory, kitchen cleaning, and other back-of-house responsibilities as needed

Physical Requirements & Work Environment

- Ability to stand and walk for extended periods in a fast-paced kitchen environment
- Frequent reaching, bending, lifting, handling kitchen tools, and operating equipment
- Ability to lift and move up to 50 pounds occasionally
- Exposure to heat, cold, steam, sharp equipment, and other typical kitchen conditions
- Full-time position with flexibility to work evenings, weekends, and holidays based on business needs



Benefits That Support You

We offer a competitive benefits package including medical, vision, and dental coverage, a 401(k) savings plan with company match, company-paid life and short-term disability insurance, company-sponsored long-term disability, paid time off, and more.

Ready to Join Us?

If you're passionate about hospitality, take pride in creating exceptional guest experiences, and are excited to be part of a growing team, we'd love to hear from you. Please submit your resume and a brief note sharing your experience and why you're interested in joining the J.C. Newman team to hr@jcnewman.com or apply online at www.jcnewman.com/careers.

J.C. Newman Hospitality Co. is proud to be an Equal Opportunity Employer. We are a drug-free workplace and conduct pre-employment drug screening.