

Parley Lake Winery – Line Cook Tasting Room

Parley Lake Winery where Art & Wine entwine, where we not only offer Award Winning Wines but where we encourage our guests to stay awhile stroll through our art gallery and sculpture art throughout the property while listening to live music enjoying their favorite glass of wine is expanding its food menu and has a great opportunity for a Line Cook to join our team.

We are looking for a self-starter that enjoys prepping the kitchen and creating the small plates to be served at our Winery to enhance the Guests overall experience at the Winery. This part time role (the Winery is open May – Mid Dec, Fridays, Saturdays, and Sundays) is a new position at Parley Lake winery who will work closely with the Kitchen Manger to build the food menu and help create the kitchen processes to make food service successful.

Core Position Expectations: (The core position expectations are intended only as illustrations of the various types of work that may be performed. Duties and responsibilities are also subject to change by the employer as the needs of the employer and requirements of the job change)

- Set up and stock with all necessary supplies.
- Prepare food for service.
- Cook menu items in cooperation with the Kitchen Manager.
- Keep a clean station.
- Prepare food with high quality and in a timely fashion.
- Comply with sanitation regulations and safety standards.
- Maintain a positive and professional approach with coworkers and guests.
- Cross training between the tasting room operations and kitchen operations to be able to flex when needed.
- Work hard and have a good time while doing it!

Requirements:

- Proven cooking experience, including experience as a line chef, restaurant cook, or prep cook is preferred.
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures.
- Accuracy and speed in executing assigned tasks.