

burning kiln winery

Employment Opportunity:

Line Cook/Prep Assistant

Part Time, Seasonal Position

As a Line Cook, you will play a crucial role in assisting the Kitchen Manager in creating delicious meals and ensuring the smooth operation of the kitchen. You will have the opportunity to contribute your culinary skills and creativity to help develop new menu items.

Job responsibilities include, but not limited to:

- Follow recipes and presentation of food with guidance of the Kitchen Manager.
- Prepare ingredients for cooking, including portioning, chopping and storing food.
- Cook menu items within a team environment and open to performing other duties as assigned.
- Ensure that all food comes out simultaneously, in high quality and in a timely fashion.
- Assist with the cleaning, sanitation and organization of kitchen, walk-in coolers, and storage areas to ensure all health and safety standards are met.
- Setting up and stock stations with all necessary supplies to ensure a smooth operation.
- Ensure freshness of product and rotate old products out.
- Prepare dishes for customers with food allergies/ intolerances or specific requests.
- Thrive under pressure and continue to keep a positive attitude.
- Perform portion control and minimize waste to keep cost within forecasted range.

Qualifications:

- Ability to work in a fast-paced environment while maintaining attention to detail.
- Passion for cooking.
- Ability to work well under pressure.
- Strong communication and interpersonal skills.
- Strong organizational skills, and the ability to work independently.
- Must be able to stand, walk, lift and bend for up to 8 hours a day.
- Flexibility to work evenings, weekends, and holidays as required.
- Previous experience in Food Service, Retail, or Hospitality (*Preferred*)

Compensation:

- \$16.55/ Hourly
- Tips

Must be available for winery training starting on April 21st.

Please **email a cover letter and resume** to chris@burningkilnwinery.ca by 5pm on Monday March 18th, 2024. Successful applications will be contacted for an interview, before the end of March.