

Line Cook

We are looking for a Line Cook to join Bully Hill Vineyards! If you enjoy food and have the ability to work in a fast paced environment, we would like to meet you! To be a Line Cook, you along with a team will prepare, cook, and plate dishes while adhering to all health and safety guidelines. You should be outgoing, attentive, and punctual with the ability to work well with others.

Responsibilities

- Set up/stock food station. Prepare food for service.
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report and follow head chef's instructions.
- Clean up station and take care of leftover food. Stock inventory appropriately.
- Ensure food comes out in a timely fashion.
- Comply with nutrition and sanitation regulations and safety standards.
- Maintain a positive and professional approach with coworkers and customers.
- Additional responsibilities may be required. Creativity in the kitchen.

Qualifications

- Culinary experience. Experience working in a commercial kitchen. Management.
- Must be available to work weekends, holidays, and an occasional evening.
- Passionate about working with people. Works well in high volume/fast paced environment.
- Works well independently as well as with a team.

Benefits

- Health Insurance
- 401K Matching
- Paid Vacation
- Paid Sick Time
- Tuition Reimbursement Program
- Employee Discount

Job Type: Full-time

Salary: \$18.00 - \$20.00 per hour

Benefits:

- 401(k) matching
- Health insurance
- Paid time off
- Tuition reimbursement