



Job Title: COOK I

Wage Category: Hourly

Reports To: Head Chef

Schedule: Full-time, Nights, holidays, weekends

Successful candidate will be a personable, engaging, highly energetic individual who is outgoing and knowledgeable or possesses the desire to learn about wine and food. Attention to kitchen safety, cleanliness, punctuality and organization are a must. Excellent representation of the LaBelle Winery Brand is imperative. Team mentality a must. Must be able to work a flexible schedule, where weekends and holidays and evenings are a must. Must be a team player who will protect the company and its brand in each and every aspect of the job.

The role of Cook I will encompass basic and/ or advanced preparation tasks as well as production of salads, raw bar platters, pizzas, fried dishes and desserts as designated by position within the kitchen and physical location (Amherst/ Derry).

Responsibilities include:

- Preparation of simple dishes such as salads, raw bar platters, pizzas, and desserts.
- Follow prep lists created by Chefs
- Ensures that the daily prep tasks are completed prior to service.
- Follows basic recipes and/or product directions.
- Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use.
- Tastes products, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment.
- Knowledge of kitchen equipment and safe handling procedures
- Assuring compliance with all sanitation, proper food handling skills and other safety guidelines to include allergen procedure.
- Utilize approved food production standards to ensure proper quality, serving temperatures and standard portion control.
- Knowledge and adherence to proper food storage such as wrapping, dating, rotation procedures.
- Label and stock all ingredients on shelves so they can be organized and easily accessible.
- Clean and sanitize work stations and equipment and must follow all company and regulatory rules and procedures.

- Additional duties as assigned.

Food Truck Duties

- Prep and cook menu items to order in a compact, mobile kitchen environment.
- Maintain food safety, temperature, and sanitation standards with limited storage/refrigeration.
- Assist with loading, unloading, and setup/breakdown of the truck.
- Manage inventory and communicate stock needs to management.
- Additional duties as assigned.

Qualifications:

- Must possess a desire to work efficiently and urgently to complete daily tasks
- Must have knowledge of proper knife skills
- Knowledge of basic cooking procedure
- Teamwork mentality
- Clear verbal and written communication skills

Requirements for advancement to Cook II:

- Complete knowledge of preparation and production requirements in assigned duties
- Ability to receive direction from supervisors, and willingness to learn
- Ability to work reliably while unsupervised at times
- Consistent attendance and good attitude
- Food safety certification
- 1+ years culinary experience

Physical requirements:

- Ability to lift up to 75 lbs. occasionally
- Ability to sit/stand for extended periods
- Ability to climb stairs, ladders
- Ability to work in a food/wine environment

Schedule: Full-time, evenings, holidays, weekends

Salary: Starting at \$20/hourly, based on experience

Competitive pay and benefits offered.

- Health insurance
- Dental insurance
- Vision insurance
- 401k matching
- Company paid short term disability insurance
- Company paid Life insurance

- Paid time off
- Referral program

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