



Job Title: COOK II

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 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 II will encompass all qualifications of Cook I (*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 well as; proficiency on sauté and/ or grill station.

Responsibilities include:

- Basic knowledge of cooking procedures
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat, etc.
- Adherence to all company dietary and allergy procedures.
- Knowledge of kitchen equipment and safe handling procedures
- Assuring compliance with all sanitation, proper food handling skills and other safety guidelines.
- Utilize approved food production standards to ensure proper quality, serving temperatures and standard portion control.
- Prepare food items consistently, efficiently and adhering to all recipe standards.
- Knowledge and adherence to proper food storage such as wrapping, dating, rotation procedures.
- Clean prep work areas and equipment.
- Follow prep lists created by Chefs
- Label and stock all ingredients on shelves so they can be organized and easily accessible.
- Prepare cold, grilled and sautéed dishes in accordance with established specifications.
- Additional duties as assigned

Qualifications:

- High school diploma or GED
- One to two years of experience as a line cook, restaurant cook, or prep cook
- Certificate in Culinary Arts preferred
- Experience with various cooking methods and procedures
- Ability to work in a fast paced environment
- Maintain positive attitude at all times
- Strong communication and organizational skills, both written and verbal

Requirements for advancement:

- 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
- 2+ 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 \$22/ 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

We are proud to be an equal opportunity employer. We are committed to providing equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, age, gender, pregnancy, gender identity, disability, veteran status, sexual orientation, citizenship, national origin, or any other legally protected status. We encourage and welcome all applicants to apply.