



Nice Winery creates carefully crafted experiences through outstanding and personable customer service; beautifully crafted food and wine that exceeds expectations; and balances elegance, quality and unpretentious charm.

## Job Title: Line Cook

We are looking for a Line Cook to join our kitchen staff to assist with our wine dinners and wine experiences at Nice Winery. The Line Cook's primary objective is to prepare, cook, and plate all food items as directed in a sanitary and timely manner. Demonstrate understanding and knowledge of how to properly use and maintain all equipment in the kitchen. Assist with the cleaning, sanitation and organization of kitchen, walk-in cooler, and all storage areas. Perform additional responsibilities, although not detailed, as requested by the Chef or Managers at any time. If you are interested in the food and beverage industry and want to be part of the behind-the-scenes operations, we'd like to meet you. Note that this role requires working during evenings and weekends. Ultimately, you will help provide an unforgettable experience for our guests.

### Primary Responsibilities

Primary objective is to prepare, cook and plate all food items as directed in a sanitary and timely manner:

- Prepare ingredients for cooking, including portioning, chopping, and storing food appropriately.
- Properly and safely operate ovens, stoves, grills, microwaves, and all kitchen equipment.
- Assist in the planning and development of recipes and ensure the correct preparation and presentation of a consistent level for all food items prepared through production and demonstration.
- Assist in control operating expenses through effective scheduling and inventory control.
- Ensure that sanitation standards are adhered to and always uphold the cleanliness and organization of the kitchen.
- Follow control systems which will assure quality and portion consistency as well as foster an awareness of the importance of food preparation and quality.
- Communicate with co-workers and managers to ensure operational needs are met as well as attend scheduled kitchen meetings to ensure effective coordination and cooperation between departments.
- Understand and follow kitchen etiquette in order to keep the environment safe.
- Assist with opening and closing duties as instructed.
- Other duties as assigned.

### Compensation and Benefits:

This position is part-time and can be scheduled up to 29 hrs per week. This position

commences with a 6-week trial period in which you will be compensated at \$14/hr. After that trial period, you are eligible for:

- A 30% Employee discount (off retail price) on wine for personal use.
- Free attendance to any Nice Wines educational classes.
- Learning additional job duties and positions.
- Part-time PTO, which earns up to one week a year if you work an average of 20 hours a week.

You must work a minimum of 4 shifts a month to be eligible for and maintain participation in benefits.

## Workdays/Hours:

As of today, Nice Winery regular business hours are Tuesday through Saturday from noon to 6PM for customers. We have ticketed evening dinners and tastings for our customers from 6:00 PM until about 9:00 PM on Tuesday through Friday. Saturdays, ticketed tastings begin at 11:30 AM and are scheduled throughout the day. Saturdays usually end about 6:30 PM.

**Wednesday-Saturday are our busiest times in the kitchen. You are expected to have open availability for those days, primarily Friday evenings until 9:30pm. This availability is critical to advancement & ongoing employment.**

Although subject to change, initially, you will be scheduled for:

- A 6 to 9 hour shift every Friday & Saturday.
- The remaining hours will be scheduled as needed Tuesday-Thursday.
- If you need time off, it is your responsibility to request it 2 weeks in advance and obtain your supervisor's approval.
- If you cannot work a scheduled shift, it is your responsibility to have your shift covered and then discuss the time and coverage with your supervisor at least 2 hours prior to your scheduled shift.

## Evaluation

You are encouraged to meet with shift leaders to give and receive feedback. You are encouraged to meet periodically with your manager to discuss ideas, opportunities, and challenges.