Siren Song Winery and Restaurant Line Cook Job Description

Position is located at the winery in Chelan, WA.

We are in the business of delighting our customers. The way we achieve this mission is through delivering excellence. That means excellence in our products, service, customer interaction, and overall experience. The core of the Siren Song brand is about a customer experience that is delightful and memorable.

Our kitchen offers the opportunity for a variety of skill levels from entry level to sous chef. We offer training and upward mobility on our culinary team for people passionate about cooking. General cook responsibilities are as follows:

RESPONSIBILITIES & DUTIES - GENERAL

- Perform all food preparation for all menu items
- Prep dough for pizza, as well as pizza sauce and other menu items
- · Perform consistent plating and portioning for all recipes
- Follow operating procedures and checklists for opening and closing
- Ensure cleanliness and follow food safety requirements
- Assist with inventory and supplies management
- Support all aspects of food events including weddings, winemaker's dinners, rehearsal dinners, meetings, etc.
- Maintain the highest level of hygiene, health standards, and uniform code
- Expedite food to customers
- · Wash dishes as needed
- Attend staff meetings.

RESPONSIBILITIES & DUTIES – OTHER

- You are expected to be super polite and super friendly in all guest interactions.
- You are expected to be well-groomed, wear a clean and pressed jacket (to be provided), and comfortable, clean/polished shoes.

REQUIREMENTS

- You must have a current food workers card have a social security card, and a valid driver's license.
- Be physically capable of standing and assisting customers for several hours each day.
- Be physically capable of lifting and carrying 40 pounds.
- Be physically capable of carrying trays with wine stems and plates.
- Be able to multi-task in a fast-paced work environment.

COMPENSATION: