



CEDAR LAKE CELLARS

Cook

MISSION: *We create memorable experiences that exceed expectations and inspire each guest to return and celebrate.*

VALUES: *Advancement, Honesty, Excellence, Accountability & Detail*

Job Description

POSITION / TITLE: Line Cook / Prep Cook

REPORTS TO: Kitchen Manager

ESSENTIAL FUNCTIONS:

- Must have an attention to detail
- Work with a sense of urgency
- Ability to work in a fast-paced environment
- Work effectively by yourself and with a team
- Ability to complete a task list
- Communicate clearly and listens well to direction
- Uses proper food handling: safety, sanitation, cooking temps, and labeling
- Ability to follow recipes and service standards

DAILY TASKS:

- Clock in using the MobileBytes system at the appropriate terminal in the winery. You are not allowed to clock in any earlier than 7 minutes before your scheduled shift unless approved by management.
- Make sure you are coming to work in your approved CLC uniform (CLC issued shirt, black pants, black socks, skull hat, apron, non-slip tennis shoes.)
- Check in with the Manager on Duty about any special tasks or task lists that they have for you during that day's operations.
- Cuts, cleans, preps, cooks, and stores items for production.
- Maintains a clean kitchen before, during, and after day's operations.
- Helps with the preparations and operations of lunch service and dinner service in the winery.
- Helps with the preparation and operations of event buffet and plated dinner service for Events Department.
- Help with the production and stocking of food for the Grab N Go area in winery.
- Help with the production and operations of the Burger Shack.

- Closes kitchen sweep floors, mop floors, cleans and sanitizes all work stations.
- Helps dishwashers when necessary.
- Make sure all sinks and dishwashers are empty and cleaned and help put away all dishes.
- Takes out trash, boxes, bottles, and towels daily.
- Check in with Manager on Duty on what other tasks they would like you to complete before your shift ends for the day.
- Clock out using the MobileBytes system at the appropriate terminal in the winery.

CHARACTERISTICS / SKILLS

- Ability to work in a fast-paced environment
- Be able to stay positive and cheerful when under pressure
- Be courteous and friendly to guests and staff members
- Always have a smile on their face
- Always be willing to help out guests and staff members when in need
- Be a team player (we believe in teamwork our motto is OLOT- One Logo One Team)

EXPERIENCE / EDUCATION:

- High school diploma or equivalent
- At least one year of experience in the Food and Beverage Industry
- Experience in the Events industry is a plus
- Professional culinary schooling is a plus
- Serve Safe Certification preferred

WORKING CONDITIONS / PHYSICAL REQUIREMENTS

- Must be available to work weekends.
- Hours: Wednesday - Sunday
- Ability to carry up to 50 pounds
- Work is performed in restaurant and event venue.
- Ability to work in a standing position for long time periods for events.

NOTE:

This job description represents the minimum duties required to perform the position outlined in this document. The duties listed are aligned with the current business objectives of Cedar Lake Cellars, and are subject to change based on future business needs and/or requirements.

All candidates agree to complete an assessment for selection.

Cedar Lake Cellars and Investa Management is an equal opportunity employer.