



Position: Line Cook

Department: Winery
Position Status: Non-exempt

Reports to: Kitchen Manager/Chef
Classification: Full time, Part time

Huber's Orchard, Winery & Vineyards is a 7th generation family business committed to be the premier Agri-tourism family destination in Southern Indiana. With over 550,000 visitors last year to our 650-acre property, Huber's offers an impressive array of activities for the young and young at heart. Open seven days a week, we offer flexible scheduling, no late nights, vacation, competitive wages, and team member discounts. If you like a fast paced yet casual environment, enjoy working as a team, and can multi-task – then a position at Huber's might be the place for you!

Position Summary:

We are looking for a professional line cook to prepare food to the exact chef's specifications and to set-up stations for menu items. The successful candidate will play a key role in contributing to our customer satisfaction.

Responsibilities:

- Set up and stocking of all stations with necessary supplies
- Prepare food for service (e.g. chopping vegetables, slicing meats or preparing any daily side dishes)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow executive chef's instructions
- Clean up station and take care of leftover food in accordance with common board of health regulations
- Stock inventory appropriately
- Ability to be trained on several stations to allow the flexibility to be moved or scheduled in several areas as needed
- In possession of a current Food Handlers Certification or ability to pass the certification exam
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with all nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and guests

Minimum Qualifications:

- Minimum Age: 21 years
- 2 years kitchen restaurant experience
- Able to read, write, and speak English
- Able to work flexible schedule and adjust to seasonal shifts
- Able to push, pull, carry, or lift 40 pounds
- Able to stand for up to 8 hours
- Proven cooking experience, including experience as a line cook, restaurant cook or prep cook
- Excellent understanding of various cooking methods, ingredients, equipment and procedures
- Accuracy and speed in executing assigned tasks

- Familiarity with industries best practices, including kitchen safety and language

Statements included in this description may not necessarily represent an exhaustive list of all responsibilities, skills, duties, requirements or working conditions associated with the position. While this is intended to be an accurate reflection of the current job, management reserves the right to revise the position, or to require that different tasks be performed, as circumstances change.