



Position: Grill Cook

Department: Winery

Position Status: Non-exempt

Reports to: Kitchen Manager / Chef

Classification: Part time

Position Summary:

The Grill Cook will help prepare menu items according to the Kitchen Manager/Chef's specifications and assist in the daily set-up of stations. The Grill Cook's responsibilities include preparing ingredients, monitor inventory of supplies, and cleaning the grill after each shift. A successful Grill Cook needs to be a skilled multitasker who adheres to food safety codes.

Responsibilities:

- Checking that ingredients remain fresh and safe for consumption.
- Preventing cross-contamination.
- Preparing meals in accordance with customers' preferences, if applicable
- Answering, reporting, and following Kitchen Manager/Chef's instructions
- Stocking inventory appropriately
- Flexible with training on several stations in order to be moved or scheduled in several areas as needed
- Ensuring that your workstation remains clean and orderly at all times.
- Tracking the components of each meal to ensure that the final dish is completed in a timely manner.
- Complying with all nutrition and sanitation regulations and safety standards
- Maintaining a positive and professional approach with coworkers and guests

Minimum Qualifications:

- Minimum Age: 18 years
- 2 years kitchen restaurant experience preferred
- Experience working in a scratch-kitchen preferred
- 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
- Accuracy and speed in executing assigned tasks
- Familiarity with industries best practices, including kitchen safety and language

Other Duties:

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.

Equal Employment Opportunity Statement:

Huber's Orchard, Winery, & Vineyards provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.