



**Position: Pizza Kitchen**

Department: Winery  
Position Status: Non-exempt

Reports to: Kitchen Manager/Chef  
Classification: Part time

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**Responsibilities:**

- Understand knowledge of all menu items
- Prepare pizzas and salads to order
- Set up pizza and salad stations as assigned
- Maintain clean work area free of cross-contamination hazards
- Present a neat personal appearance, including Huber team wear, and name tag
- Follow all departmental policies/procedures and all company policies as outlined in company handbook
- Other duties as assigned by management

**Minimum Qualifications:**

- Minimum Age: 18 years
- Able to read, write, and speak English
- Able to work flexible schedule and adjust to seasonal shifts
- Able to push, pull, carry, or lift up to 40 pounds
- Able to stand for up to 8 hours
- Weekends required

**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.