



Position: Kitchen Manager/Chef

Department: Winery

Position Status: Exempt

Reports to: Winery Retail Director

Classification: Full time 45+ hours per week

Position Summary:

The Kitchen Manager/Chef position plays a critical role in ensuring the kitchen at the Starlight Café is safe, sanitary, spotless, clean, and that all food is served hot and in a timely manner. The Kitchen Manager/Chef will achieve this by adhering to all company standards and local health codes related to proper cleaning and sanitizing of tools, utensils and stations along with recipe execution, and ordering, receiving, and storing practices. In addition to overseeing all food prep you will be expected to create the daily specials and cater special events for the winery.

Responsibilities:

- Greet all customers in friendly and welcoming manner
- Work with the Winery Manager to set menus according to the season. To utilize farm fresh products as often as possible.
- Ensures that all food is served hot and in a timely manner by ensuring the BOH controls and standards are adhered to at all times.
- Accountable for weekly inventory, checking in inventory and handling any discrepancies.
- As a leader, the Kitchen Manager must be able to rally their team during long shifts, resolve conflicts among team members.
- The Kitchen Manger is responsible to make sure the kitchen passes all health code inspections.
- Ensures the BOH is set up accurately for every shift.
- Ensures the BOH is broken down at the end of each shift and cleaned properly.
- Organizes, directs, and follows up on training programs involving the BOH team.
- Conducts thorough kitchen and storage facility checks, correcting issues as they arise.
- Manages all areas of the BOH during scheduled shifts which includes on the spot decision making, supporting the staff, helping to cook and plate food as necessary.

Minimum Qualifications:

- 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
- At least 2 years kitchen management required.
- 2-year degree preferred
- Professional appearance and demeanor

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.