Food Preparation/Short Order Cook Job Description

On Cloud Wine is looking for an energetic food preparation worker to assist our kitchen workers by preparing food ingredients. The food preparation worker will wash, peel, slice, trim, chop, measure, weigh and mix a variety of ingredients. The food preparation worker will also cut and slice meats. You will ensure ingredients are stored and rotated effectively to optimize freshness and always ensure desired stock levels. You will collaborate with the kitchen team and servers to ensure customer satisfaction and retention.

Responsibilities:

- Receiving orders from Servers and preparing food to guest specifications
- Preparing awesome plates for our customers
- Planning and managing orders to ensure all items of an order are finished and served at the same time
- Preparing and garnish all plates
- Performing simple food preparation tasks
- Weighing, measuring, mixing, and prepping ingredients according to the recipes
- Checking for and ingredients for freshness
- Rotating food and stamping or labeling the time and date on the food in the coolers
- Cleaning all food preparation equipment and areas
- Works effectively and efficiently while multi-tasking on a timely basis
- Helping to come up with monthly specials ideas

Requirements:

- High School Diploma & Completion of Serv/Safe class
- Culinary experience in related food and beverage service and food preparation positions
- Ability to use turbo oven, slicers, mixers, food processors, etc.
- Able to handle work in a fast-paced environment
- Strong communication, teamworking and customer service skills
- A GUEST FIRST ATTITUDE ©

Interested applicants please contact Randy Larson via email Randy@spiritsofnorwayvineyard.com or call 414-430-5020