



Job Title: Kitchen Assistant - Charcuterie Specialist

Location: Roo Mountain Vineyards

Job Type: Part-Time/Flexible

About Roo Mountain Vineyards: Roo Mountain Vineyards is renowned for its exceptional wines and the exceptional culinary experiences we offer. Our dedication to high-quality food and beautiful presentation is a key part of our guest experience. We are seeking a skilled Kitchen Assistant to focus on crafting exquisite charcuterie boards that delight our customers and enhance their overall experience at Roo Mountain Vineyards.

Position Overview: The Kitchen Assistant - Charcuterie Specialist will be responsible for preparing and assembling charcuterie boards for our customers, ensuring each board is visually appealing and meets our high standards of quality. This role requires food service experience, a keen eye for design, familiarity with a variety of cheeses and meats, and the ability to manage inventory and ordering. The ideal candidate will work efficiently and independently, particularly during peak periods when high volume is expected.

Key Responsibilities:

1. **Charcuterie Preparation:**
 - Build and assemble charcuterie boards with a focus on quality, presentation, and variety of cheeses, meats, and accompaniments.
 - Ensure that each charcuterie board is aesthetically pleasing, well-balanced, and meets the established standards for visual appeal and taste.
2. **Food Service Experience:**
 - Utilize previous food service experience to handle and prepare ingredients safely and effectively.
 - Maintain a clean and organized work area, following all health and safety regulations.
3. **Design and Presentation:**
 - Apply mindful design principles to create visually stunning charcuterie boards that enhance the guest experience.
 - Stay updated on current trends and best practices in charcuterie and food presentation.

4. Inventory and Ordering:

- Manage inventory of charcuterie ingredients, including cheeses, meats, and accompaniments.
- Communicate the need for supplies, ensuring timely restocking and proper storage of ingredients.

5. Quality Control:

- Conduct regular checks to ensure the freshness and quality of ingredients used in charcuterie boards.
- Address any quality issues promptly and adjust preparations as needed.

6. Efficiency and Speed:

- Work quickly and efficiently, particularly during peak periods such as weekends, when high volumes of charcuterie plates may be required.
- Prepare for and handle high-volume service, especially on busy days, with a focus on maintaining high standards.

7. Prep Work:

- Perform prep work including slicing, arranging, and portioning ingredients for charcuterie boards.
- Prepare and maintain any necessary garnishes, accompaniments, and additional items required for assembly.

Qualifications:

- Previous experience in food service or kitchen environment preferred.
- Familiarity with a variety of cheeses and meats, and knowledge of charcuterie design and presentation.
- Strong attention to detail with a focus on quality and aesthetics.
- Ability to work independently and manage time effectively.
- Capacity to handle high-volume periods, particularly on weekends.
- Comfortable with ordering supplies and managing inventory.
- Efficient and fast-paced work style with a commitment to maintaining high standards.

Schedule:

- 2-5 days a week, including weekends, with flexibility to accommodate high season demand.

Application Process:

To apply for the Kitchen Assistant - Charcuterie Specialist position at Roo Mountain Vineyards, please submit your resume to info@roomountainvineyards.com.

Roo Mountain Vineyards is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.