



Job Title: Line Cook

Location: The Roost Restaurant, Roo Mountain Vineyards, Ellijay, GA

Job Type: Full-Time / Part-Time

About The Roost Restaurant: The Roost Restaurant at Roo Mountain Vineyards offers a sophisticated dining experience that showcases regional and seasonal produce in a refined and elegant setting. Our menu highlights local ingredients, and our commitment to quality extends to every dish we serve. We are seeking a skilled and motivated Line Cook to join our culinary team and contribute to our high standards of food preparation and presentation.

Position Overview: The Line Cook is responsible for preparing and cooking dishes according to The Roost Restaurant's menu standards and recipes. This role requires a strong understanding of culinary techniques, attention to detail, and the ability to work efficiently in a fast-paced kitchen environment. The ideal candidate will have experience in a similar role, a passion for cooking, and the ability to maintain a high level of quality and consistency.

Key Responsibilities:

1. Food Preparation and Cooking:

- Prepare and cook dishes according to menu specifications, ensuring high quality, taste, and presentation.
- Follow recipes and portion guidelines to ensure consistency and accuracy in every dish.
- Operate kitchen equipment and utensils safely and effectively.

2. Kitchen Organization:

- Maintain a clean and organized workstation, adhering to health and safety regulations.
- Manage food inventory, including proper storage, rotation, and labeling of ingredients.
- Assist with the setup and breakdown of kitchen stations and ensure all necessary supplies are stocked.

3. Quality Control:

- Monitor the quality of ingredients and dishes, making adjustments as needed to meet the restaurant's standards.
- Ensure that all dishes are prepared to order and served at the correct temperature.

4. Collaboration and Communication:

- Work closely with other kitchen staff to ensure timely and efficient service.
- Communicate effectively with the kitchen team and front-of-house staff to coordinate orders and special requests.
- Participate in team meetings and contribute to menu development and kitchen improvements.

5. Health and Safety:

- Follow all health and safety guidelines, including proper food handling, sanitation, and cleanliness.
- Adhere to all food safety regulations and practices to ensure a safe dining experience for guests.

6. Professional Development:

- Stay updated on industry trends, techniques, and best practices.
- Participate in training and development opportunities to enhance culinary skills and knowledge.

Qualifications:

- Previous experience as a Line Cook or in a similar kitchen role preferred.
- Strong understanding of culinary techniques, food preparation, and cooking methods.
- Ability to work efficiently in a high-pressure, fast-paced environment.
- Attention to detail with a focus on maintaining high standards of food quality and presentation.
- Knowledge of food safety and sanitation practices.
- Excellent communication and teamwork skills.
- Flexibility to work various shifts, including evenings and weekends as needed.

Application Process:

To apply for the Line Cook position at The Roost Restaurant, please submit your resume and a cover letter detailing your relevant experience to jennifer@roomountainvineyards.com.

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