



Job Title: Prep Cook

Location: The Roost Restaurant/Deli, Roo Mountain Vineyards

Job Type: Full-Time/Part-Time

About Us:

Welcome to Roo Mountain Vineyards and The Roost Restaurant, where we blend exceptional wine with an unparalleled dining experience. Nestled in the heart of a picturesque vineyard, The Roost is dedicated to providing our guests with farm-to-table dishes crafted from the freshest local ingredients, complemented by our renowned wines.

Position Overview:

As a Prep Cook at The Roost, you will play a vital role in our kitchen team, ensuring that all ingredients are prepared and ready for our culinary team to create outstanding dishes. Your attention to detail, organizational skills, and passion for food will contribute to the overall success of our restaurant.

Key Responsibilities:

- **Ingredient Preparation:** Wash, peel, chop, and measure ingredients according to recipes and instructions from the head chef or kitchen manager.
- **Stock Management:** Organize and maintain inventory levels of food supplies, ensuring all items are stored correctly and used within their freshness dates.
- **Equipment Maintenance:** Clean and maintain kitchen equipment and tools, including knives, mixers, and ovens, ensuring they are in good working order.
- **Food Safety:** Adhere to all food safety and sanitation guidelines, including proper handling, storage, and labeling of food products.
- **Kitchen Support:** Assist chefs and line cooks with cooking, plating, and garnishing dishes as needed during service.
- **Recipe Adherence:** Follow recipes and portion guidelines to ensure consistency and quality in every dish.

- **Team Collaboration:** Work closely with other kitchen staff to ensure smooth and efficient kitchen operations, including communication and teamwork during busy periods.

Qualifications:

- **Experience:** Previous experience in a kitchen environment, preferably in a prep cook role, is preferred but not required. On-the-job training will be provided.
- **Skills:** Ability to work quickly and efficiently in a fast-paced environment. Strong organizational skills and attention to detail.
- **Knowledge:** Basic understanding of food safety and sanitation practices.
- **Physical Stamina:** Ability to stand for long periods, lift up to 50 pounds, and perform tasks that require manual dexterity.
- **Availability:** Flexibility to work various shifts, including evenings, weekends, and holidays, as needed.

Why Join Us?

- **Culinary Creativity:** Opportunity to work with a talented team and learn from experienced culinary professionals.
- **Beautiful Setting:** Work in a stunning vineyard environment with a focus on quality, sustainability, and exceptional guest experiences.
- **Employee Benefits:** Competitive pay, opportunities for growth, and staff discounts on our wines and restaurant offerings.

How to Apply:

Interested candidates should submit their resume and a brief cover letter outlining their interest in the position and relevant experience to jennifer@roomountainvineyards.com or apply in person at The Roost Restaurant, Roo Mountain Vineyards.