

Now Hiring: Cook



13th Street Winery Cook Position - 13th Street Winery is looking for an experienced, **full time year-round and seasonal cook** to join our winery culinary team. We are looking for a team player that can thrive in an independent role and has a passion for wine and food.

This position will assist the executive chef with special events, production prep and execution of our seasonal Bistro. It is seasonal/fulltime working Monday to Saturday and holidays with the opportunity for a permanent position.

Responsibilities:

Assisting the Executive Chef in daily running of the kitchen, food preparation, and line service

- Food preparation and line service
- Perform open and closing duties.
- Maintain a clean, organized & safe work area including equipment.

Required Skills

- 1-3 years experience in a kitchen environment
- Have a passion for wine and food
- Positive attitude and self motivated
- Ability to work well under pressure in a fast-paced environment
- Basic knowledge of safe and proper knife handling skills
- Eager and willing to learn

Physical requirements

- Continuous standing / walking for all tasks
- Frequent lifting and carrying up to 22kg
- Constant use of both hands with frequent wrist rotation and flexing

Accessibility

Accommodation is available upon request for applicants and employees with disabilities. If you are contacted for a job opportunity, please advise us of any accommodations needed to ensure you have access to a fair and equitable process. Any information received relating to accommodation will be addressed confidentially.

Please email your resume to chefjosh@13thstreetwinery.com