



Why work for the Baldwin Saloon?

Be part of the exciting revitalization of the singular fine dining experience in The Dalles and The Gorge. From scratch kitchen; house made breads and pasta; craft cocktails using homemade tinctures and infusions; great dining in a casual atmosphere; and a chance to build and work with a top-notch team all await. Become a part of a restaurant that is always looking to innovate and grow. We are committed to provide a challenging and rewarding work environment. Not only will you earn a competitive wage, but you'll also enjoy the following benefits:

- Experienced Executive Chef to personally coach and mentor you
- Opportunities to participate in the evolution of restaurant specials using local ingredients
- An environment that fosters building confidence and applies what has been learned academically to the real-world environment.
- Receive an amazing 50% discount on food

Overview

We are looking to fill full time positions; however, we are open to potential part time positions. The Baldwin Saloon is currently open Wednesday through Sunday each week from 4:00 p.m. to 9:00 p.m. We intend to expand our service to lunch and dinner, seven days a week.

Description

We are looking for team members who show initiative, who can work well with others, and can foster a teamwork atmosphere. The line and prep cook positions are full-time positions requiring someone who can handle a fast-paced atmosphere while maintaining food standards and a positive attitude. The ideal candidate should be self-motivated, eager to learn, and adaptable. Candidates will be expected to adapt to the ever-changing circumstances of the ongoing Covid-19 pandemic and the ever-changing environment that the hospitality industry is facing.

Our cooks provide friendly and exemplary service to each guest who comes into the restaurant. We work together as a team to ensure that our guests receive the highest level of quality food and beverage delivered in a quick, high volume atmosphere. You must be a team player, accurate,

responsible, honest and willing to provide our guests a memorable experience that will set you and Baldwin Saloon above all other restaurants.

As a cook at Baldwin Saloon, you will:

- Set up and stock stations with all necessary product and supplies.
- Prepare food for service in accordance with printed or instructed recipes.
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report, and follow instructions from the Executive Chef or Sous Chef.
- Clean up station and properly cool down and store leftover food.
- Stock inventory appropriately.
- Ensure that food comes out simultaneously, in high quality and in a timely fashion.
- Comply with nutrition and sanitation regulations and safety standards.
- Maintain a positive and professional approach with team members and guests.
- Communicate professionally with your team.
- Demonstrate cooking experience, including experience as a line chef, restaurant cook or prep cook.
- Have excellent understanding of various cooking methods, ingredients, equipment and procedures.
- Show accuracy and speed in executing assigned tasks.
- Set up, execute, check and maintain menu items on a station as directed by the Executive Chef and Sous Chefs in a timely manner and before the beginning of each service.
- Communicate promptly and regularly with the Executive Chef and Sous Chefs of any product needs related to the dishes on your respective station.
- Follow the Chefs' directions to manage all aspects of your station
- Prep food products according to reservations for shift. Use proper rotation, first in first out checking for quality, preventing food waste.
- Perform correct cooking techniques specific to your station to the highest standard.
- Make notation of food waste on the proper form.
- Contribute to the general cleanliness of the kitchen and the equipment therein.
- Observe good sanitation practices and safety procedures at all times.
- Cultivate and maintain professional relationships with all other team members through a positive and team-driven work effort.
- Timely attend and contribute on a regular basis to required employee meetings.
- Communicate clearly and professionally with other employees regarding station setup.
- Understand how to use operate and care for all kitchen equipment.

- Check out with the supervising chef at the end of each shift to communicate any issues or needs of which the chef needs to be aware.
- Arrive as scheduled for shifts and all meetings.
- Complete daily duties may also include, but are not limited to, unpacking and stocking kitchen deliveries, as well as assigned cleaning duties.
- Not leave your station until you have been checked out and cleared by the appropriate manager.
- Applicants must be able to work nights, weekends, and holidays.

Qualifications

Must be 18 years of age or older. Our team must have a positive attitude and must be able to work as part of a team and get along well with guests and coworkers. Must be able to uphold company standards relating to appearance and dress. You should have food and beverage knowledge or the ability to become an expert. You must have good communication and personal skills. Must be able to accept instruction and mentoring in a positive and respectful manner. Must perform such tasks as assigned by your supervisors. Must be able to meet the physical demands of the position (lifting up to 50 pounds, standing for up for an entire shift, walking up and down stairs while carrying food and dishes, break down and cleaning of the kitchen at the end of shift).

How to Apply

Email our Executive Chef Joe Kosarek a copy of your resume and a cover letter or fill out an application at <https://www.baldwinsaloon.com/careers>

Joe Kosarek, Executive Chef - joek@baldwinsaloon.com

If you have any questions feel free to email Chef Joe or hire@baldwinsaloon.com