



# Dishwasher/Prep Cook

## Domaine Serene Wine Lounge

Bend, OR

Pursue Your Passion for Wine with Domaine Serene!

Domaine Serene seeks a dishwasher to build relationships and inspire customers on their wine journeys. We are looking to hire the best of the best—a hardworking and dependable team player, eager to learn and excel. The dishwasher position is an hourly position with highly competitive pay and eligible for tips, with opportunity for career advancement. We offer a deep education in Oregon and Burgundian wines, and a rewarding career growth path for top performers.

**Mission:** The Dishwasher/Prep Cook will aid in providing an exceptional brand experience for consumers through the highest level of work ethic and flexibility. The Dishwasher/Prep Cook broadens our reach by nurturing both new and existing clients to further the Evenstad Estates brand. This person works as part of a highly skilled and flexible team that assists in generating sales and elevating guest experiences. This is a great position for a candidate looking to move up and be trained in a fine dining culinary establishment.

### Roles and Responsibilities:

- Maintains the cleanliness and organization of the dish machine areas and follows the opening and closing procedures.
- Cleans all glassware, flatware, and plate ware in the appropriate manner following sanitary guidelines.
- Assists with prep of food as time allows
- Ensures that all service stations are appropriately stocked with the correct clean glassware, flatware, and plate ware.
- Checks floors and cleans as required.
- Supports Hospitality Support in providing exceptional service and hospitality to all guests.
- Assists with Hospitality for special events, tastings, and dinners.
- Interacts with guests in a tasting room. Follows expectations outlined in Domaine Serene's social distancing policy.
- Works collaboratively in a team environment with a spirit of cooperation.
- Maintains regular, reliable, and punctual attendance. Position may require flexibility in hours and days worked and include some weekends or evenings.
- Other duties and responsibilities as assigned.

**Requirements and Qualifications:**

High school diploma or equivalent is required. Previous experience in the winery, restaurant or hospitality industry is a plus. Must have detail-oriented work habits and strong organization skills.

**Certificates, Licenses and/or Registrations:**

Must have OLCC Service Permit.

**Physical Demands & Work Environment:**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential duties of this job. The work environment characteristics described here are representative of those employee encounters while performing the essential duties of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential duties.

While performing the duties of this job, the employee is regularly exposed to work near moving mechanical parts and outdoor weather conditions. The employee is regularly required to sit, stand, walk, use stairways to climb to multiple floors within office building, and talk or hear. The employee is occasionally required to use hands and fingers to type or dial, climb or balance, stoop, kneel, crouch or crawl, and reach with hands and arms.

The employee must occasionally lift and/or move up to 50 pounds moving heavy boxes of wine, furniture, and supplies to wine access storage, refrigerated areas, the selling floor and other areas as directed. Specific vision abilities required by this job include close vision, color vision, distance vision, depth perception, and ability to adjust focus. The noise level in the work environment is usually moderate to loud. The work environment for this position has frequent temperature swings as the person in this role moves between the guest space, outdoors, dishwashing area, refrigerators, and working next to kitchen equipment.

**Job Types:** Full-time, Part-time

**Pay:** \$17.00 per hour