
Job description

Line Cook

Domaine Serene Wine Lounge – Bend

Pursue Your Passion for Food & Wine with Domaine Serene!

Since its foundation in 1989 by Grace and Ken Evenstad, Domaine Serene has sought to change the global landscape of fine wine. Located in the Willamette Valley's iconic Dundee Hills, Domaine Serene has consistently achieved global renown for its Pinot Noir, Chardonnay, and Sparkling Wines, including recognition as the World's Most Awarded Winery in the 2020 Decanter World Wine Awards. The winery has also expanded its hospitality offerings through the Domaine Serene Wine Lounges in both downtown Portland and Lake Oswego, and will be bringing this wine and food experience to downtown Bend, OR in November 2021.

We are seeking an experienced, driven Line Cook to join our team. We are looking to hire the best of the best – a hardworking and dependable team player, eager to learn and excel. The Line cook is part of the team responsible for preparing and producing food, following the standardized recipes and instructions from the Kitchen Manager. The ideal candidate will meet or exceed Domaine Serene's luxury standards.

We offer competitive pay, a deep education in Oregon and Burgundian wines, and a rewarding career growth path for top performers.

Position Expectations

- Ensures all ingredients are labeled, dated, and placed in an organized fashion.
- Assists Kitchen Manager with a monthly (and occasionally bi-monthly) stock take for inventory.
- Reviews any Event Orders each shift and communicate with the Kitchen Manager to set preparation accordingly.
- Take full responsibility of assigned station.
- Foresees problems, offer solutions and proactively communicate with the Kitchen Manager.
- Effectively communicate with team to ensure smooth and successful service.
- Proactively clean, sanitize, and meet all local health code compliance.
- Helps Kitchen Manager with closing checklists, temperature logs, HACCP programs.
- Ability to work independently with minimal supervision.
- Must be able to lift 50 lbs. whenever necessary.
- Ability to work weekends, evenings and holidays as required.

Education/Experience:

- Culinary Arts Degree or the equivalent combination of education and/or 1-year experience is preferred but will train the right candidate.
- Excellent record of work performance.
- An interest in wine and winery culture is strongly preferred.

Professional Requirements (licenses, programs, or certificates):

- Oregon Food Handler Certification (i.e. Oregon food handler card).
- Valid Oregon Food Manager Training Certificate (or ability to complete an Oregon approved course and become certified).
- Oregon recognized food allergen training certificate (or ability to complete an Oregon recognized course and become certified).
- OLCC Service Permit.

Job Type: Full-time/Part time

Pay: \$20/hr

