

Opolo

Job Title: Line & Prep Cook

Summary: Opolo Vineyards is seeking an experienced Line & Prep Cook to support our Pairings on the Patio lunch service. The Line & Prep Cook will be responsible for ensuring all food items are properly prepared for lunch service daily. This position also assists in the preparation, cooking and/or serving of food during special events and private dinners as needed.

To be successful in the role, the best-fit candidate must have the following skills:

Essential Functions:

- Set up and stock stations with all necessary supplies
- Prepare all food and accompaniments for service
- Prepare all menu items according to recipes
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash, etc.
- Stock inventory appropriately
- Ensure food comes out in high quality and a timely fashion
- Ensure all good and other items are stored properly
- Informs supervisor when ingredient stock is low or if kitchen items/tools are not working
- Comply with nutrition and sanitation guidelines
- Completes Food Handler training obtaining California Food Handler Card
- Maintain a positive and professional approach with coworkers and customers
- Contributes to team effort by accomplishing related tasks as needed
- Other assignments as needed

Working Conditions:

- Regular working schedule to include all weekends and holidays
- Long and irregular hours during peak seasons and/or special events
- Standing for long periods of time (8 hours per day)
- Washing wine glasses and dishes to keep a clean work environment
- Ability to lift at least 45 pounds repeatedly (case of wine)

Requirements:

- Positive attitude and strong work ethic
- Strong written, verbal and interpersonal skills including excellent customer service
- Accuracy and speed in executing assigned tasks
- Must be 21 years of age or older