



**Sandbanks Winery is developing and expanding their food services at the estate, including a new food trailer.** Food experiences to include public outdoor food service, special events, private dining, and various other offerings. Responsible for assisting the estate chef for all kitchen functions including menu development, food purchasing, preparation, and maintenance of quality standards; sanitation and cleanliness.

**Additional Information:**

- Full Time, 3 seasons
- Hours vary depending on season
- Hourly \$20-23/ hour, depending on experience

**Team members enjoy:**

- Competitive wages (include language premiums)
- Creative incentive programs
- Full training and exciting long-term career opportunities

**Duties & Responsibilities:**

- Managing a team of 1-3 employees.
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- Fill in where needed to ensure guest service standards and efficient operations.
- Ensure that all equipment is kept clean and kept in excellent working condition through personal inspection and by following the restaurant's preventative maintenance programs.
- Work with estate chef to develop and implement menu items.
- Responsible for maintaining appropriate cleaning schedules for kitchen floors, mats, walls, hoods, other equipment and food storage areas.
- Check and maintain proper food holding and refrigeration temperature control points.

**Qualifications:**

- 1-3 years' experience in professional cooking environment.
- Food safe certification
- Demonstrated team player and willingness to learn
- Must be able to communicate clearly with managers and guests.
- Be able to reach, bend, stoop and frequently lift up to 50 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).

Please email cover letter and resume to [michelle.mcintyre@sandbankswinery.com](mailto:michelle.mcintyre@sandbankswinery.com)

*We are committed to establishing a qualified workforce that reflects the diverse population it serves and we encourage applications from all qualified individuals. We are also committed to preventing and removing barriers to employment for people with disabilities, and we invite you to inform us should you have any accessibility or accommodation needs.*