

Sous Chef
MOJAVE at Desert Wind Winery
Prosser, WA
www.desertwindwinery.com

Winery restaurant featuring local, fresh Southwest-style cuisine has an opening for an experienced sous chef.

Applicant will be expected to provide a high level of customer service, prepare and cook menu items, maintain all kitchen equipment, and ensure kitchen and equipment are safe, clean and orderly. Must be attentive to sanitation needs/requirements and proficient in cooking meats, specifically beef and seafood. Must be detail oriented when it comes to plating and garnishments. Teamwork, leadership, experience, and reliability are must have qualities.

Duties and Responsibilities:

- Takes charge of the kitchen and assumes responsibilities of the Chef when unavailable.
- Completes Daily-Weekly inventory in a timely manner.
- Files invoices and receipts as well as enters them into an Excel spreadsheet weekly.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryer, sauté burners, convection oven, flat top range and refrigeration equipment.
- Stores and rotates all products properly.
- Completes required tasks within assigned or reasonable time frame.
- Reports any food waste.
- Assists in food prep assignments during off-peak periods as needed.
- Opens and/or closes the kitchen properly and follows the closing checklist for kitchen stations including checking other employees' work.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Chef.

Pay – DOE

Please email resume and references to Chef Kristin Martilla Johnson at kjohnson@desertwindwinery.com.