



Weekend Sous Chef – Parma Ridge Winery & Bistro

Parma Ridge is a family-oriented environment that encourages growth and learning. Chef Storm Hodge and Megan Hartman are excellent culinarians with skills to showcase. We make as much from scratch as possible in the kitchen and have cuisine and wine that is sought after in the Valley. We like to have fun, work hard, and look for individuals who thrive in a -fast paced environment. Our kitchen is small so we must limit the number of guests we can accommodate at one time.

- Full time hours, 4 day work-week Thursday - Sunday. May occasionally work other days for special events as needed
- Vacation Time Accrual
- Hourly wage \$16-\$20/hr Depending on Experience
- Our staff are provided a meal at the end of the shift while working during regular business hours.

Core Responsibilities:

- All aspects of Prep and Cooking for the Bistro
- Weekend Person in Charge (PIC) for the Kitchen, overseeing timing of food, supervision and direction of staff and communication with the team
- Help with catering events during the week, hours can be adjusted accordingly
- Open and work prep days and core business hours
- Assist with Scheduling for prep days and weekend
- Assist with Ordering
- Direct the work of staff
- Train kitchen staff
- Maintain and Ensure Kitchen Sanitation and Cleanliness
- Assist with communication between Front of House Staff and Back of House staff as needed to streamline processes or address concerns.
- Other duties as assigned

Qualifications:

- Experience in a restaurant, bistro or other food service operation.
- Knowledge of food and industry trends with a focus on quality, production, sanitation, safety, food cost controls, and presentation.
- Leadership experience
- ServSafe or Department of Health Certification is preferred.
- Computer skills and knowledge of MS Office as well as ordering experience