



Cook, Parma Ridge Winery & Bistro, \$13-\$17/hr DOE. Compensation also includes a 30-minute meal break at the end of the shift and an employee meal.



Parma Ridge is a Winery & Bistro located off Highway 95 just outside of Parma, ID. From our patio, patrons enjoy views of the Boise River, our Vineyard, and picturesque sunsets.

Storm Hodge, Winemaker Chef, has over 25 years in the Culinary Industry and is known for his concentrated flavors and amazing sauces. He has created most of our core recipes and menu items and crafted our estate wines along with in-house winemaker Megan Hartman.

Chef Spencer has over 10 years of culinary experience and is excited to coach you to become a better culinarian. Work with passionate people that care about the quality of the product we serve to our customers. If you would like to be part of a dream that has become a reality, join our family-owned business where passion is at the heart of all we do.

Shift is Thursday – Sunday from 25 -40 hours/week. Our team is looking for Professional and Reliable individuals that work well with others.

Duties Include:

- Prepare food according to kitchen standards and specified cooking techniques
- Work the grill, fryer and salad stations
- Weekly Prep, Follow recipes & Control food waste
- Put orders away correctly, by labeling and dating
- Wash dishes, Clean, Take-out trash
- Follow Kitchen sanitation procedures & Food Safety standards
- Follow opening and closing check lists

To apply, Email your resume to info@parmaridge.wine.



Learn more about us at: www.parmaridge.wine. Questions? Call us at 208-946-5187.

