

JOB DESCRIPTION**DATE:** May 2018**TITLE:** Cook/Culinary Assistant**REPORTS TO:** Head Kitchen Chef**POSITION SUMMARY:**

Looking for dedicated individuals to work in a fast-paced environment with great work ethics and knowledge in the food industry. This position will assist the head chef in all kitchen and pizza oven operations including food production, kitchen sanitation and culinary performance. Basic knowledge of food safety, food handling, and food preparation required. Will be working in an open kitchen environment and interacting with customers on a regular basis. We will be focusing our menu around brick oven pizzas, cheese and charcuterie plates, and other small bites. We offer on the job training, great working environment, and growth within an expanding world-class company! Nights and weekends required.

JOB SPECIFICATION:

- Good written and oral communication skills.
- Strong attention to detail.
- Highly customer service oriented.
- Education relating to Culinary Arts, completed apprenticeship or equivalent experience preferred.
- Progressive leadership and experience in an upscale establishment preferred.
- Valid Driver's License.
- Food Handler Certification may be required.
- Strong proficiency using MS Word, and Excel.
- Demonstrated capability to interface and maintain effective relationships with all level of employees in a team-oriented environment.
- Other critical skills include planning & organizing; problem identification/resolution, multi-tasking, follow-through skills to bring tasks to closure in a timely manner, priority setting, and having a sense of urgency in accomplishing tasks in a timely manner.

Job Type: Part-time**Job Location: Kasota, MN****COMPENSATION / HOURS:**

Pay Depends Upon Experience

INQUIRIES:

Phil Zwach, Head Kitchen Chef

507-931-0089

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