

**COOK**

**GENERAL**

- Work location: 3700 Mill Road, Paso Robles, CA
- Part-time position; non-exempt
- Available to work Friday-Sunday from 9am to 5pm
- The Cook reports to the Lead Cook

**JOB DESCRIPTION**

- Assist the Lead Cook in preparing regular menu items and food for lunch service as well as special events
- Assist the Lead Cook in maintaining the cleanliness of the kitchen, dishes, silverware, equipment and utensils
- Properly store food items at appropriate temperatures
- Ensure that the food prep area and kitchen are cleaned and sanitized
- Adheres to Health and Safety and Food Safe Standards
- Participates in winery special events as needed
- Reports any maintenance issues as soon as they occur
- Other duties as assigned

**GENERAL REQUIREMENTS**

- High school diploma/GED required
- Culinary school diploma or certificate preferred
- 2+ years' cooking experience in the restaurant industry
- Able to read and follow standardized recipes
- Strong knowledge of proper food handling procedures
- ServeSafe Certification preferred
- Ability to lift heavy loads, over 50 pounds

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## **ABOUT VINA ROBLES**

Growers and makers of expressive, approachable estate wines from Paso Robles, California, Vina Robles owns and farms six estate SIP® Certified Sustainable vineyards in five sub-districts in the region. First class hospitality service is offered by way of unique, memorable experiences with wine, food and music at their core. The vineyards & winery are owned and managed by two Swiss families who have been farming winegrapes in Paso Robles for more than 20 years.

Known primarily for their Cabernet Sauvignon and Petite Sirah, the Vina Robles lineup includes small lots of a wide range of varieties and creative blends. While adhering to traditional winemaking methods, veteran winemaker Kevin Willenborg implements modern technologies to make his estate wines with minimal intervention.

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