

WINERY CHEF

GENERAL

- Work location: 3700 Mill Road, Paso Robles, CA
- Full-time position, exempt
- Regular work schedule is Wednesday through Sunday, or as required
- Potential to grow into executive chef position for full-service restaurant

JOB DESCRIPTION

1. MENU PLANNING & PREPARATION

- Developing of seasonal menus for tasting room (tasting experiences), lunch, brunch, weddings, and special events.
- Following regional, national and international food trends and adapting menus as feasible
- Budgeting and pricing of all menus to maximize quality and profitability
- Creating of recipes for on-site food program and winery publications
- Establishing food quality control standards
- Securing strict quality control for food preparation and presentation
- Budgeting, analyzing and scheduling orders for food products and kitchen supplies
- Controlling food costs by efficiently controlling inventory as well as establishing purchasing specifications, product storage requirements and waste control procedures
- Preparing and/or supervising the preparation of all menu items

2. KITCHEN MANAGEMENT

- Managing all aspects of kitchen operation
- Organizing and managing the catering during special events at the winery facility
- Ensuring compliance with all regulations regarding food safety and health code regulations
- Ensuring effective inventory control
- Establishing and maintaining regular and thorough cleaning procedures and schedules for all kitchen areas, walk-in cooler/freezer and equipment
- Overseeing safe equipment operation and regular maintenance
- Ensuring compliance with all recycling and composting guidelines
- Reporting of any maintenance issues as soon as they occur
- Planning and coordinating kitchen use during events at the Amphitheatre
- Organizing and supervising the herb garden

3. STAFF MANAGEMENT

- Hiring, training, supervising, and scheduling of kitchen staff
- Supporting Hospitality Manager with the training of service staff and tasting room hosts

4. OTHER DUTIES

- Participating in Wine Club and other special winery events as required
- Performing other duties as directed

GENERAL REQUIREMENTS

- Bachelor's degree or Culinary Certification
- Minimum of ten years related experience in fine dining, culinary arts in a supervisory position
- Passion and knowledge about wine and basic winemaking principles
- Ability to lift 55 pounds and work on feet for long periods of time
- Must be available to work weekends, holidays, and evening events
- Must be a motivating team player who can work efficiently in high volume situations
- Must have a high level of organizational skills, attention to detail and understanding of leadership
- Must hold a valid food manager certification and have HACCP knowledge
- Must hold a valid driver's license with clean driving record

Please send resume to:

Vina Robles Vineyards & Winery
Attn. Human Resources
P.O. Box 699
Paso Robles, CA 93447

or e-mail to: jobs@vinarobles.com

All cover letters and resumes must be submitted in PDF file format.

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.
