



# Lead Line Cook

Domaine Serene Vineyards & Winery

Lake Oswego, OR

Pursue Your Passion for Food & Wine with Domaine Serene!

Domaine Serene seeks an experienced, driven Line Cook to build relationships and inspire. We are looking to hire the best of the best – a hardworking and dependable team player, eager to learn and excel. The Lead Line Cook is a full-time position with highly competitive pay, with opportunity for career advancement. We offer a deep education in Oregon and Burgundian wines, culinary excellence, and a rewarding career growth path for top performers.

**Position:** Lead Line Cook

## Position Expectations

- Ensure that all ingredients are labeled, dated, and placed in the most efficient and organized fashion.
- Passionate about the culinary world and how it relates to wine.
- Have a passion to bring innovated plating and menu ideas to the table.
- Have exceptional attention to detail and capable knife skills.
- Be able to work clean and organized in a fast-paced environment.
- Assist the Kitchen Manager with a monthly (and occasionally bi-monthly) stock take for inventory as needed.
- Review any Event Orders each shift and communicate with the Kitchen Manager to set preparation accordingly.
- Able to work every station as well as communicate and teach others.
- Foresee problems and proactively communicate with the Kitchen Manager to offer solutions.
- Proactively monitor and assure all local health code compliances are met.
- Help Kitchen Manager with closing checklists, temperature logs, HACCP programs.

- Ability to work independently with minimal supervision.
- Regular, reliable, and punctual attendance.
- Must be able to lift 50 lbs. whenever necessary.
- Ability to work weekends, evenings and holidays as required, and travel between locations as needed.

**Experience:**

- 1-year formal kitchen experience preferred but will train those with a positive attitude and ability
- Excellent record of work performance.
- An interest in wine and winery culture is strongly preferred.

**Education/Experience:**

- Culinary Arts Degree or the equivalent combination of education and/or 1-year experience is preferred but will train the right candidate.

**Professional Requirements (licenses, programs, or certificates):**

- Oregon Food Handler Certification (i.e. Oregon food handler card).
- Valid Oregon Food Manager Training Certificate (or ability to complete an Oregon approved course and become certified).
- Oregon recognized food allergen training certificate (or ability to complete an Oregon recognized course and become certified).
- OLCC Service Permit.

**Physical Demands & Physical Strength:**

The physical demands and physical strength described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Frequently moves food and beverage stock weighing up to 50 pounds across the wine lounge and storage rooms.
- The person in this position frequently moves about the kitchen to access storage and refrigerated areas.
- Must frequently be able to taste and smell dishes to ensure they are in accordance to recipes set forth by the Kitchen Manager.
- Must be able to read food tickets as they print out in the kitchen to produce orders.
- Constantly utilizes kitchen equipment, utensils, and knives to do kitchen prep work.

**Work Environment:**

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- The work environment for this position has frequent temperature swings as the person in this role will be accessing walk-in refrigerators and work next to kitchen equipment.