



Assistant Kitchen Manager

Domaine Serene Wine Lounge

Bend, OR

Pursue Your Passion for Food & Wine with Domaine Serene!

We are seeking an experienced, driven Assistant Kitchen Manager to join our team. We are looking to hire the best of the best—a hardworking and dependable team player, eager to learn and excel. The Assistant Kitchen Manager is part of the team responsible for preparing and producing food, following the standardized recipes and instructions from the Chef. The ideal candidate will meet or exceed Domaine Serene's luxury standards.

We offer competitive pay, a deep education in Oregon and Burgundian wines, and a rewarding career growth path for top performers.

Position Expectations

- Ensures that all ingredients are labeled, dated, and placed in an organized fashion.
- Passionate about the culinary world and how it relates to wine.
- Brings innovated plating and seasonal menu ideas to the table.
- Exceptional attention to detail and capable knife skills.
- Assists the Chef with a monthly (and occasionally bi-monthly) stock take for inventory.
- Works with Chef to facilitate purveyor orders and vendor relationships.
- Reviews any Event Orders each shift and communicate with the Chef to set preparation accordingly.
- Able to work every station as well as communicate and mentor others.

- Foresees problems and proactively communicate with the Chef to offer solutions.
- Proactively monitors and assure all local health code compliances are met.
- Helps Chef with closing checklists, temperature logs, HACCP programs.
- Possess strong leadership skills to maintain quality and standards.
- Ability to work independently with minimal supervision.
- Must be able to lift 50 lbs. whenever necessary.
- Ability to work weekends, evenings and holidays as required.

Education/Experience:

- Culinary Arts Degree or the equivalent combination of education and/or 1-year experience is preferred but will train the right candidate.
- Excellent record of work performance.
- An interest in wine and winery culture is strongly preferred.

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.