

Prep Cook:

Do you love food and wine? CLINK Wine Bar + Bites is looking for a Prep Cook to work hand and hand with the Chef and other kitchen staff to execute food preparation. The successful candidate will have a passion for food and wine, create fantastic customer experiences through food, teach our staff about food items in an unpretentious way, and be a team player with the ability to jump in wherever needed in the kitchen. Our Prep Cook will share their passion for food, their discoveries and their knowledge via stories with other staff that allow the front of the house staff to better serve our customers. Crafting a fantastic customer experience that is unlike anything the customer has experienced before is our #1 priority.

Key Responsibilities of the Role:

Maintains complete familiarity with the food menu including all ingredients and techniques and can describe accurately to staff for selling

Assists in all menu item prep prior to opening

Assists in kitchen set up before opening and cleaning upon closing

Works multiple stations as needed

Expo's food for service

Follows guidelines on how food should be presented, and creates decorative food displays

Maintains kitchen logs and ensures compliance with health and safety regulations

Checks food temperatures, sanitation levels, proper storage, etc.

Ensures proper portion, arrangement, and food garnish to be served

Communicates food information and descriptions to staff in an unpretentious way

Works cohesively with the other kitchen and wine team members before, during and after shift

Upholds CLINK Wine BAR + Bites food safety standards

Stores and cleans food service pieces and stations

Maintains inventory and organization of food stock

Participates during food courses for staff as requested by owner

Prep Cook Requirements:

1. Customer driven!!! Live by the Golden Rule-treat our customers how you would want you or your family to be treated!
2. Be humble, be kind and most of all share your love of food and wine with our staff and customers in an unpretentious way!

3. Be a team player-we are only as good as our weakest link. Be ready to help wherever needed to ensure the shift is a success!

4. Inspire others-to work hard, have fun and learn every day!

Experience and Certifications:

1+ in restaurant kitchen setting ideally, but willing to train the right candidate

Hours, Pay and Benefits:

\$325-\$400+ per week plus \$250 bonus once 90 days on the job is achieved

Flexible part-time nights and weekends

Free shift meal each day