



Line Cook

At Dark Horse Estate Winery, we're in the business of trailblazing. We established the first estate winery on the shores of Lake Huron in Huron County, a brand-new wine region. Continually evolving, we're the dark horse in this race and we are looking for someone passionate about delighting our guests from around the world with an elevated winery experience at every touchpoint.

Assist in building out a hospitality dream team as we prepare for a busy season of weddings, winery events and in-house restaurant Danu Cellars.

Job Summary:

- Keeping the kitchen clean and orderly
- Ensuring all ingredients are in stock for the Chef to complete their menu
- Washing cutlery and dishes
- Parboiling foods, allowing the Chef to prepare the menu more efficiently
- Seasoning and preparing the necessary ingredients for cooking
- Preparing some dishes such as salads or other less complex menu items
- Setting out all the Chef's ingredients before each shift and refilling as necessary
- Garden maintenance; planting, cultivation, fresh herb and vegetables plus, preparation, storage and utilization in recipes

The ideal candidate will have these qualifications:

- Ability to work under pressure
- Excellent verbal communication skills
- Strong organizational skills
- In-depth knowledge of kitchen health and safety requirements
- In-depth knowledge of safe food storage guidelines

- Ability to use kitchen utensils safely
- Ability to take direction and work as a team player
- Knowledge of some specific cooking processes such as reducing sauces, parboiling food, boiling water, or preheating pans and ovens

SALARY:

\$20+ / hour seasonal part-time / full time - weekend work required; May - September.

Wage will be based on experience.

- + TIP OUT
- + Staff meal included
- + Accommodations available

We thank all applicants for their interest, however only those considered for an interview will be contacted.

Please email your resume and cover letter to marketing@darkhorseestatewinery.com