



Kitchen Staff Pasta Bar Positions

Following last years succes, The Old Third Vineyard is re-opening our pasta bar which will be serving lunch this summer.

Our pasta will be made fresh daily with local ingredients, always with a focus on quality and tradition to match our reputation for winemaking. We will have a rotating menu where there will always will be something new for returning customers and menu development will include input from the team.

We are looking for eager people to be part of what is becoming a destination where guests are happy to spend time while eating great food and drinking wine. A job with us will also allow you to see the industry of wine making up close.

You will be taught the arts of making traditional pasta of the highest standards.

Kitchen will be busy during these hours so get ready for some good fun and fast paced action!

Our barn is located on Closson Road in Prince Edward County. 7 min north of Wellington.

Hourly rate is \$16 + shared daily tips

Lunch time shifts will be Friday, Saturday and Sunday, 10-5pm (service 12-4) beginning latest May long weekend.

Please send your resume along with any questions to:

info@theoldthird.com

Looking forward to hearing from you!

Bruno Francois
Jens Korberg
The Old Third Vineyard
251 Closson Rd
Hillier, ON
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Cook Job Summary

The cook will prepare meals and follow establishment recipes. Duties include preparing ingredients, adhering to the restaurant menu, and following food health and safety procedures. Cook, clean, assist other cooks and staff in a fast-paced environment. Work may include making fresh pasta, operating a grill, oven or stove top as well as plating. Previous experience in a team environment and various cooking methods preferred.

Cook Duties and Responsibilities

- Setting up, cleaning, and organizing work stations
- Preparing ingredients for the shift; washing vegetables, chopping, seasoning meat, etc.
- Taking orders from computerized system
- Cooking order according to food health and safety standards
- Recommending ideas for specials or seasonal dishes
- Handling multiple food orders at one time
- Monitoring multiple food orders as new orders arrive
- Dressing order for presentation
- Ensuring each guest order has the correct food and sides
- Delivering food order in a timely manner
- Storing all food properly
- Sanitizing and cleaning work stations and utensils
- Respect other cooks and team members
- Assisting other cooks in preparing food or helping other team members when needed

Cook Requirements and Qualifications

- Able to work in a fast-paced environment
- Able to multitask, prioritize, and manage time efficiently
- Self-motivated and self-directed
- Works well as part of a team and on individual tasks
- Able to quickly memorize complex or multiple orders
- Legally able to work in establishments which serve alcohol
- Able to work weekends
- Able to arrange transportation to and from work
- Physically able to stand and move during the length of shift; able to bend and kneel through shift; able to lift up to 50 pounds or more

COVID-19 considerations and precautions

All customers are required to wear a mask and be screened upon entering our barn. Tables, chairs and cash area will be sanitized after each use. Bathrooms to be sanitized on an hourly basis. Social distancing guidelines in place.

- Personal protective equipment provided or required
- Sanitizing, disinfecting and cleaning procedures in place
- Staff screenings at beginning of each shift