

About us

Maison La Belle Vie Winery is a small business in Palisade, CO. We are customer-centric, fast-paced and rewarding.

Our work environment includes:

- On-the-job training
- Safe work environment

We are searching for an experienced Prep Cook to join our team. The ideal candidate for this position has experience working in a professional kitchen environment, and is passionate about creating excellent menu offerings for our guests. This is a fast-paced position, and the successful candidate will work closely with the other cooks to ensure that all dishes are prepared in accordance with the specifications of our renowned chef.

Responsibilities:

- Ensure that the station(s) or table(s) are set up in a timely manner.
- Prepare food for customers according to the chef's instructions.
- Create and document recipes for a variety of food items.
- Serve food to customers and answer any questions they may have about the menu items and specials.
- Clean up after each service period.
- Participate in staff meetings, as needed.
- Participate in ongoing training, as needed.
- pay is \$15-\$16/ hour plus tips (tips are pooled)

Job Type: Seasonal

Salary: \$15.00 - \$16.00 per hour

Expected hours: 10 – 40 per week

Benefits:

- Employee discount
- Flexible schedule
- Paid training

Shift:

- 10 hour shift
- 8 hour shift

- Day shift
- Evening shift
- Night shift

Weekly day range:

- Monday to Friday
- Weekends as needed

Ability to commute/relocate:

- Palisade, CO 81526: Reliably commute or planning to relocate before starting work (Required)

Shift availability:

- Day Shift (Preferred)
- Night Shift (Preferred)

Ability to Relocate:

- Palisade, CO 81526: Relocate before starting work (Required)

Work Location: In person (Winery)

Send resume to

Nicholas Games

Proprietor

maisonwineryowner@gmail.com