**TRF Employment positions**

Cook

Welcome to The Red Feather!

We are looking for professional kitchen cook who will team up directly with the Kitchen Supervisor and General Manager to drive our concept through the roof. We are a unique, one-of-a-kind wine bar with light fare food service in our area. Our wine program is well curated to complement our food offerings menu ex., Charcuterie Boards, Flat Breads, wings among others. The ideal candidate to join our community family must have passion for service to both, our guests, and our team. Kitchen experience is a plus. Our kitchen style is assembly only, nothing from the grill, yet a high quality and concise menu.

In addition to this, here are key responsibilities to help with our team’s success:

* Sets up stations with all necessary supplies
* Handles, stores, and rotates all products properly
* Cooks and Assembles menu items in cooperation with the rest of the kitchen staff
* Follows proper cooking/ assembly techniques for all dishes
* Ensures food quality and timeliness
* Practices correct food handling and food storage procedures according to company and state regulations
* Complies with all nutrition, sanitation and safety regulations and standards
* Maintains a positive and respectful approach with everyone BOH and FOH.
* Reports all unsafe working conditions, operational needs and equipment or aspects of the kitchen to the General Manager/ Assistant Manager
* Must have a valid food handler certification.
* Cover the dish station in the event of coverage needed.
* Sense of urgency
* Bilingual English/Spanish a plus

**Requirements**  
**Physical Requirements:**

* Standing for long periods of time with frequent bending and turning
* Must be able to lift 40 lbs.
* Ability to work in a fast-paced environment.

Experience:

* Kitchen cooking: 1 year (Preferred)

License/Certification:

* Food Handler Certification current
* Job Type: Full-time/part-time
* Pay: $14/hour
* Sign-on Bonus/ 6-month commitment bonus.
* Free Meals while on duty.
* Education:
* High school or equivalent (Preferred)