

# ELK COVE

## VINEYARDS

### SEASONAL KITCHEN SUPPORT POSITION AVAILABLE

#### Seasonal Kitchen Support at Elk Cove Vineyards

We're looking for part-time back-of-house help at Elk Cove Vineyards, a winery in Gaston, OR open seven days a week. This position requires supporting the tasting room hospitality team in the kitchen and out on the floor, including prepping food boards, washing dishes and glassware, bussing and sanitizing tables, and more. The ideal candidate will be someone who likes to stay busy and keep moving, has a positive demeanor, and can work as part of a team. This is an in-person role; local candidates only. The position will run from May to October.

**Schedule:** 2-3 days a week, Friday through Sunday

**Hours:** 10am-5pm, with some flexibility

**Compensation:** \$17 an hour plus 10% of tip pool (pay is bi-weekly on Fridays) and other ECV perks such as wine discounts, redeemable points based on all-team success in sales buckets.

**Benefits:** Sick pay accrued based on hours worked

**Scope of Work**—Provide support to the hospitality team in the following areas:

- Setting up three compartment sinks w/ bins and solutions
- Glass washing & polishing
- Assembling food boards
- Cutting cheese and meat for food boards (safe use of onsite slicer is required)
- Bussing Roosevelt Room and Estate Room for glasses and dishes
- Laundering towels, folding, and putting away
- Filling glass water bottles and stocking water bottles, NA beverages, and food boards in refrigerators (Roosevelt Room and "Jolene")
- Taking glass, recycling, and garbage out throughout the day
- Wiping down and sanitizing all high-touch surfaces, especially in food prep / storage areas
- Sweeping kitchen and mopping as needed
- General organization of kitchen
- Breaking down cardboard as needed
- The ability to lift 50 lbs, repeatedly as needed
- Other duties as requested by TR Manager or Lead

#### Health and Safety Requirements:

- Nitrile (latex-free) gloves must be worn while handling food and filling water bottles
- Oregon Food Handlers card required to be obtained prior to start of employment
- Identify location of First Aid Kit, AED, and fire extinguisher

#### Attire:

- Comfortable shoes with good traction
- Clothes that you can freely move in, non-wrinkled, and presentable for front-of-house service

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**About Elk Cove:** Elk Cove Vineyards is surrounded by wilderness and named for our local herd of Roosevelt Elk. We aim to be a sustainable business by honoring the importance of people, planet, and profit. We are now in the second generation of ownership with Adam Campbell at the helm and we have grown into one of the largest wineries in Oregon. We also have a sister winery Pike Road that focuses on affordable wines and collaboration with small farms. Our business culture encourages independent work with a big focus on creative solutions to problems. Elk Cove team members have found opportunities to grow within our company in the vineyard, production, sales, and winery operations, with an average tenure of 9 years.

**To apply:** Candidates please send resume, cover letter, and references to Adam Foster– [afoster@elkcove.com](mailto:afoster@elkcove.com).