

NEWPORT VINEYARDS

Kitchen Positions

Newport Vineyards & Taproot Brewing Co. is New England's premier beverage and culinary destination. Set just minutes from downtown Newport yet spanning over 100-acres of preserved farmland, our guests and employees alike enjoy the natural and expansive surrounds of our vineyards while just minutes from the beaches and all that Newport has to offer. Family owned and operated for over 25 years, we are an experience-leading organization, looking to grow our team of entrepreneurial and creative individuals who are innovative and guest-forward. We grow over 60-acres of grapes, supply our 100% scratch culinary program from our estate-grown garden and a network of local farm partners, welcome thousands of guests each year through our doors and private events, and brew the freshest small-batch brews this side of the... well you get it! If you like first-hand experience with our culinary teams butchering, brining, or baking, or want an opportunity to see up close in person how wine is made from grape to glass, help create lifetime memories with our wedding couples and even maybe help our brewer mash some grain - then apply!

Newport Vineyards is looking for Kitchen crew members to assist our Executive Chef with on-site restaurants, brewery and winery. Must have a solid culinary background, flexible schedules and a good work ethic.

Pay: \$18-\$22 per hour plus bonuses

We are looking for bright, driven, positive candidates to join our back-of-house team. Must have a passion for food, beverage and farm to table dining with a desire to learn more. We are a teaching kitchen with everything made from scratch. We can offer experience in restaurants, catering, quick-casual. Candidates must be able to meet and exceed our goal of customer expectations and satisfaction during their visit with us.

Tasks include but are not limited to assisting with menu prepping and execution, daily specials, maintaining the highest level of cleanliness and organization and produce a quality product our guests will enjoy. Candidates must have an awareness of local sourcing, be familiar with the regional offerings, and share the love of food.

- Must be able to stand for long periods of time
- Must be able to lift 50lbs
- Work in a fast paced, sometimes stressful environment
- Work a flexible schedule including holidays and weekends
- Protects establishment and guests by adhering to sanitation, safety, and alcohol beverage control policies

Skills and Qualifications

General Math Skills, Verbal Communication, Customer Service, Resolving Conflict, Teamwork, Persistence, Energy Level, Selling to Customer Needs, Thoroughness, Professionalism, Client Relationships

Please send cover letter and resume. **Tell us about what you love about food!** No walk-ins.

Job Type: Full-time

Pay: \$18.00 - \$22.00 per hour

Expected hours: 40 – 50 per week

Benefits:

- Employee discount
- Health insurance
- Paid training
- Dental insurance
- Employee discount
- Flexible schedule
- Health insurance
- Paid training