



Rosemont Market & Wine Bar at Thompson's Point provides a healthy lunch option for families visiting the Thompson's Point campus, and serves as a quick and easy stop to fill your picnic basket with cold drinks and good food. Our full-service wine bar offers guests a welcoming, neighborhood spot to experience Rosemont's robust and intentionally curated wine program. Our food menu features hand-selected local cheese and charcuterie, seasonal scratch-made small plates from our kitchen, and more.

Our Wine Bar on Thompson's Point is an opportunity for us to connect our community with Rosemont's robust wine program through seasonal menus, educational event programming, and delightful food pairings.

We are seeking a full-time prep cook to support our Wine Bar Chef with weekly menu preparation and service, including limited menus for special and private on-site events. The ideal candidate will demonstrate the following:

- A passion for cooking! (Interest in/awareness of food trends, local food systems, conscious ingredient sourcing, recipe development, etc.)
- A team-oriented attitude and a desire to promote a respectful and inclusive work environment.
- Efficient techniques for fast-paced kitchen workflow.
- Superior attention to detail and consistency for quality control.
- Comprehension of industry-specific safety and sanitation standards.

To Apply:

Please email a current resume and brief personal letter of interest. to jobs@rosemontmarket.com with the Subject Line "Prep Cook."

Please only include PDF or .doc attachments.

Position Details:

- This is a full-time position (40hrs). Shifts begin in the afternoon and extend through the end of Wine Bar service hours (8pm) and closing procedures. Schedule may change due to special and private events.
- The Prep Cook backs up the Wine Bar Chef with all preparation, presentation, and service responsibilities. This is a collaborative position, but the Prep Cook will be expected to manage their time and tasks independently.

- All Wine Bar staff participate in cleaning activities including weekly and monthly deep cleaning.

Experience:

- Minimum 1 year of professional cooking experience preferred. Extensive home-cooking experience will be considered.
- High School diploma or equivalent.

Compensation & Benefits:

- Hourly wage commensurate with experience (\$17-18/hr)
- Health Benefits
- Paid Vacations.
- 35% Grocery Discount.

Physical Requirements:

- Ability to lift 50 lbs. carton or bag.
- Ability to stay standing and active for duration of shift.
- Ability to lift, twist, squat, and reach.

Please Note:

Rosemont Market & Bakery follows CDC Covid-19 protective guidance to keep our staff and communities safe. All staff will be asked to show proof of up-to-date vaccination status.

Rosemont Market & Bakery provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training.