



**Back Forty Artisan Cheese
Riverside Farm Bistro**

An exciting and unique opportunity to join the team. In addition to our artisan cheese, we operate a seasonal riverside bistro offering true farm to table dining in a casual outdoor farm setting. Sourcing the majority of all ingredients from our surrounding culinary gardens and pastures, Back Forty highlights the areas bounty and has become a sought after destination for cheese and food lovers. With live fire cooking, cider orchard, outdoor adventures, licensed bistro and yearly festivals, Back Forty has become a unique agritourism and food destination.

Available Position

Cook & Food Prep - Outdoor Wood Fire Kitchen
(Part time seasonal)

Does connecting with good people and cooking fantastic food in a beautiful outdoor setting interest you? If so, we have a unique cooking position that may be a great fit. We are seeking a cook to assist with food & pizza dough prep, order fulfillment and wood fired pizza making. The focus of the summer menu is wood fired pizza, seasonal salads and wood fired grill specials. Menu will highlight our organic farm vegetables, meats and artisan cheese. Selected candidate will work alongside our Pizza Cook in a beautiful outdoor riverside kitchen. You will assist with preservice food preparation, cooking and customer food order fulfillment. This unique opportunity is not a typical back house position, you will be cooking in front of guests on live fire and must be comfortable interacting with patrons during food service hours.

Hours / Days Required

The Bistro will be re-opening for summer peak season **Friday June 14th – with special culinary events and services wrapping up in October.**

Must be available on Friday and Saturdays including long weekends.

Friday Food Service Schedule 11:30 – 7 pm

Saturday Food Service Schedule 11:30 – 7pm

(Some additional hours may be required pre and post shift, average weekly hours 16 – 20h)

Additional Dates / Special Events

Saturday June 29 - Annual Curds and Cooks Festival. 2000 plus people, multiple vendors, live music.

Saturday September 7 – Hosting Gravel Cup Bike Race (Approx 200 people for Food / Drink and camping)

Back Roads Studio Tour (Two Day) -

Saturday September 28 – Food Service 11 - 3

Sunday September 29 - Food Service 11- 3

Job Requirements:

- Food preparation, dough preparation, and pizza making and wood fired cooking
- Consistently offer professional, friendly and proactive guest service while supporting fellow colleagues

- Must possess a positive attitude and have the ability to stay calm under pressure and be able to handle heavy traffic flow during peak service times
- In order to enhance the customer experience candidate must be able to actively interact with guests.
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment. Assist with post shift clean up
- Follow kitchen policies, procedures and service standards
- Follow all safety and sanitation policies when handling food and beverage

Qualifications:

- Previous experience in the culinary field preferred (could be in food manufacturing, service role, and or cooking)
- Highly dependable, responsible & reliable
- Ability to work well under pressure in a fast paced environment
- Ability to work cohesively with fellow colleagues as part of a team
- Ability to focus attention on guest needs, remaining calm and courteous at all times
- Safe food handling certificate and smart serve certification is an asset and may be required

Compensation:

We offer a generous compensation plan with hourly rate, plus equal splitting of all gratuities among the team. Employees also receive a substantial discount on our Artisan Cheese and are frequent recipients of delicious staff meals.

Base Rate: \$20/ hour

With Gratuities, likely to average \$25 - \$30 / hour