

haywire

Job Title: Kitchen Specialist

Okanagan Crush Pad winery in Summerland BC is seeking an enthusiastic individual to join our team as a Kitchen Specialist and food preparation lead from mid-June to mid-September 2025. The ideal candidate for this position will have experience preparing food in a lounge style environment, with great organizational skills, attention to details, and can work well with a team.

Required Duties of the Position:

Food Service:

- Prepare menu items in a fast and efficient manner, while following recipes and standards of preparation
- Maintain food stations in an organized and clean manner
- Prepping menu items daily to ensure proper stock levels of all items
- Participate in food ordering

Preferred Qualifications:

- 1-2 years of kitchen experience in a medium paced lounge environment
- Hospitality service experience a benefit
- Ability to work well individually and within a team
- Excellent communication and multi-tasking skills
- Attention to detail and clean work habits

Must have:

- Ability to lift 35lbs and stand for extended periods of time
- Ability to move around the winery environment, up and down stairs throughout the shift
- Able to work weekends and holidays
- Valid Food safety certificate

Offer:

- Salary: \$19.00-\$20.00
- Staff discount on wine
- Work with a team of passionate wine lovers in a fun and casual environment