

## POSITION DESCRIPTION

### Culinary Apprenticeship

**Job Title:** Culinary Apprentice  
**Department:** Three Sisters Kitchen  
**FLSA Status:** Non-Exempt/Hourly  
**Reports to:** Executive Chef / Sous Chef

#### SUMMARY

A program designed to provide the apprentice a complete overview of Blackberry's culinary program. As an apprentice you will have the opportunity to experience the ware washer, food preparation and line cook positions. The perfect start to your culinary career! They will be expected to skillfully apply culinary techniques learned in the classroom including basic knife skills and demonstrate a working knowledge of all kitchen equipment.

**ESSENTIAL DUTIES AND RESPONSIBILITIES** include the following. Other duties may be assigned.

- Maintains cleanliness of kitchen (mats, sweep and mop, scrub etc)
- Set-up, maintain and operate dishwashing machine
- Responsible for the cleaning and putting away any equipment used that day
- Maintains service orientation and pace as required
- Responsible for washing, drying, and organizing all cooking utensils, storage containers, and pots
- Assists with receiving deliveries to the kitchen
- Coordinates production and transition over multiple shifts
- Food tasks as assigned by the Sous Chefs, including basic vegetable preparation, vinaigrettes and salads, stocks and other basic tasks
- Maintains organized and sanitary work station
- Tastes food for quality assurance
- Takes direction, and follows recipes
- Assists in production of finished dishes

**Must comply with all company policies and procedures.**

**To perform the essential functions of this position regular and consistent attendance is required.**

**Must be able to work well with other Team Members, Managers and interact with our guests.**

#### SUPERVISORY RESPONSIBILITIES

None

#### EDUCATION and/or EXPERIENCE

Completion of Culinary 1 and 2 required

Completion of Culinary 3 preferred

#### LANGUAGE SKILLS

Good communication skills

Must be able to communicate with other culinary and dining room staff

#### MATHEMATICAL SKILLS

Understanding of basic math

#### REASONING ABILITY

Must be able to exercise judgement and make decisions based on job knowledge and awareness of company goals

#### PHYSICAL DEMANDS

Must be able to lift up to 30lbs

Must be able to stand for a long period of time

Must be able to safely operate a company vehicle or golf cart

Must be able to work outdoors in all weather conditions

**WORK ENVIRONMENT**

Professional kitchen

5,200 acres of Blackberry Mountain property

Disclaimer: This job description reflects the assignment of the essential functions of the current position, but does not prescribe or restrict the tasks that may be assigned. The critical features are specified, but are subject to change at any time for various reasons, including management discretion.