



GLENORA

Winery • Inn • Restaurant

WINE CELLARS

Setting the Standard of Excellence Since 1977

Veraisons Restaurant at The Inn at Glenora Wine Cellars is seeking a Chef de Cuisine to join our culinary team in the heart of Finger Lakes wine country.

We are looking for a strong culinary leader who can run the kitchen with standards, communication, organization, and professionalism. This is an independent leadership position for someone who can think well, lead well, and take ownership of daily operations.

This position is not just about executing tasks. It is for someone who brings judgment, professionalism, consistency, and initiative to the table. The right candidate will have a voice in the kitchen, take pride in the work, and help move the restaurant forward in the right way.

Position Summary

The Chef de Cuisine is responsible for leading the daily success of the kitchen through strong execution, communication, organization, and leadership. This role includes food quality and consistency, ordering, inventory, daily specials, service standards, and staff development. The right candidate should be calm under pressure, highly organized, dependable, and capable of leading with both standards and initiative.

Key Responsibilities

- Lead the line and direct daily kitchen operations with professionalism, urgency, and sound decision-making
- Lead prep, line execution, and service flow to ensure standards are met every day
- Maintain high standards of food quality, consistency, sanitation, and guest satisfaction
- Manage food ordering, inventory control, and overall kitchen organization
- Create and execute daily specials with creativity, judgment, and awareness of the restaurant's style
- Communicate clearly and effectively with kitchen staff, front-of-house staff, and leadership
- Contribute ideas, observations, and solutions that strengthen daily operations
- Train, mentor, and help develop kitchen staff
- Ensure dishes for guests with dietary restrictions or lifestyle preferences are handled with care and professionalism
- Support a culture of accountability, teamwork, consistency, and pride in execution
- Represent Glenora and Veraisons with professionalism and integrity

Qualifications

- Strong experience in a professional kitchen required
- Previous kitchen leadership experience strongly preferred
- Ability to order responsibly, manage inventory, and stay highly organized
- Ability to create and run daily specials
- Strong communication skills and the ability to lead professionally during service
- Dependable, coachable, self-motivated, and detail-oriented
- Culinary degree not required; real experience, leadership ability, and professionalism matter most
- Knowledge of food and wine pairing is a plus

Compensation & Benefits

- \$24.00–\$27.00 per hour
- Full benefits
- Paid time off
- Paid holidays