

# Part-Time Winery & Restaurant Help Needed

## Possibly The Coolest Part-Time Winery & Restaurant Job Ever

How 'bout we just get right to the point. Our small boutique winery is located in Ridgefield, Washington and we are pretty sure we have some of the best wine and food around, although we may be biased. We believe you can change the world (or at least the day of an individual customer and if you do that enough time isn't that about the same thing), by serving amazing wine and great food. If you haven't heard about our locally famous Reubens, maybe they are not as locally famous as we thought. We do all of this with a smile and great customer service. But to be honest, the job is not all rainbows and unicorns — there is some good news and there is some bad news.

Let's get the bad news out of the way first:

- It's part-time and the pay sucks. Meaning, you won't get rich at this job. The pay is \$15.74/hour plus tips. If you are seeking a job to support a household then this is no longer the "coolest" part time winery & restaurant job ever, it is now the "suckiest" part time winery & restaurant job ever.
- While "Everybody's working for the weekends" you will be working ON the weekends. Our winery is open Friday, Saturday, & Sunday.
- You have to be at least 21 years old

But there are some (truly) great things...

1. The work is fun and dynamic. You will be working as part of a team to provide excellent customer service (did we mention great food and wine) to our wonderful customers. You will be helping with a mix of duties and support.
2. We get really busy at times but we aren't big on stress. So, while we will expect you to work efficiently and get things done, we focus on open communication and teamwork.
3. You like to sleep in? This could be the ideal part-time job because we don't open until noon. This will still give you time in the evenings to have a life.
4. You will be able to grow into your position based on what you are good at and like to do. Maybe you love to do dishes, (OK – maybe nobody LOVES to do dishes, but they still gotta be done). Or maybe cooking or selling wine is more your bag? We want you to enjoy what you do.
5. Did we mention tips? Many times they are more than your hourly wage. Cha- ching-ga!!!
6. You don't need to be an experienced sommelier, wine snob or other so-called wine "expert" to learn how to taste wine and share wine with customers. Did we mention you will need to taste wine as part of the job? What other workplace has that!?

Now, let's talk about the job requirements:

1. You need to be the type person who gets joy out of getting things done. You will need to be able to work at a fast pace when it's busy because nobody wants to wait a long time for their wine and food!
2. You will be on your feet a lot doing things like washing dishes, delivering food, bussing tables, prep work, taking customer orders, cleaning, and delighting customers with your fun personality and positive attitude. (OK – that might be a little much, but you get the drift). Anyway, you will need to be able to stand and walk a lot and lift 50 pounds on occasion (that's about what a case of wine weighs).
3. You need to be a person who loves to deliver remarkable experiences to other people. You know, you need to be someone who feels good by making other people feel good.
4. You need to be a self-starter and be able to see what needs to be done next. Sure, there will be plenty of training and orientation given, but if you're the type that conveniently doesn't see a basket of laundry that needs to be folded for a week, then maybe this isn't the job for you. Or maybe you're just a husband.
5. We want you to be meticulous in your work. If you are shy or quiet (which actually sounds perfect for us) that is totally cool. We are not looking for the life of the party...in fact, quite the opposite. We are looking for a good, fun person, who gets shit done.

In short, your job is to help the team in any way you can. And to have fun at work (who wants a job that isn't fun?!?). Our environment is casual, but we do expect professionalism and punctuality.

But what we don't expect is perfection or existing skills for you to qualify for this job. We can teach you that. We expect intelligence, energy, and a get it done attitude. When you have questions, you will find the answers from Gary or anyone else on our team.

If this is a job that gets you so excited that you would even do it for free, we would totally accept that offer from you. But if you prefer compensation (and we totally get it...we prefer getting paid as well) this is what we offer: This is a part time job that works out to be 16-20 hours per week and the pay is \$15.74 an hour (plus tips).

In addition to being a detailed person, you must follow systems and processes. In fact, just to prove that you are detailed oriented and can follow procedures, when you apply for this position in the subject line of the email (gary@gcwinery.com) you must include "This sounds like a cool winery job" in the subject line. Yep, that's our little trick to sort out the people who blanket send their resume to anyone and everyone, from the folks (that's you) who are truly interested in this position. In addition to your resume, be sure to tell us why you think you're perfect for this job and why you will rock this position.

We are looking to bring our new colleague on board as soon as possible, but we will spend the necessary time to find the best fit both in abilities and culturally.

We can't wait to meet you!!!