



Title: Culinary Associate
Reports to: DTC Director
Classification: Hourly

Overview:

“For the past two centuries, the name Louis Roederer has been synonymous with a unique approach to creating and experiencing wine, a unique way of interpreting the moments of share enjoyment that it procures. It in this same spirit that several independent ‘Maisons,’ renowned for the close relationship they nurture with their Land and their strong desire to protect it, beautify it and share its wonders, have come together to create the Roederer Collection.”

- Frederic Rouzaud, Chief Executive Officer and 7th Generation Roederer Family Member

Position Summary:

The Culinary Associate plays an essential role in delivering elevated culinary experiences at Roederer Estate, supporting the winery's mission to provide exceptional hospitality to both consumer and trade guests. Reporting to the DTC Director, this position is responsible for preparing and presenting menu items for our tasting room experiences and special events in accordance with brand standards. The ideal candidate is passionate about food and wine, highly organized, and committed to creating memorable guest experiences through gracious service and attention to detail.

This is a part-time position located onsite at Roederer Estate.

Job Duties:

- Prepare and plate menu items to company specifications.
- Maintain a clean, sanitary, and organized kitchen environment.
- Ensure all food items and ingredients are properly stored and rotated to maintain freshness.
- Monitor kitchen inventory and place orders to prevent shortages.
- Collaborate with hospitality team to ensure smooth service and guest satisfaction.
- Accurately describe dishes and their wine pairings when delivering or assisting with service.
- Support culinary needs for on-site events, including private tastings, wine club events, and trade visits.
- Participate in food and wine education sessions, staying current with winery offerings and seasonal pairings.
- Maintain awareness and compliance with food safety and handling regulations.

- Perform other duties as assigned in support of the Direct-to-Consumer team.

Required Skills & Qualifications

Qualifications & Experience:

- 1–2 years of experience in a culinary or hospitality setting preferred.
- Strong understanding of food safety and sanitation practices.
- Professional demeanor and strong communication skills.
- Detail-oriented and able to multitask in a fast-paced environment.
- Able to take direction and work both independently and collaboratively.
- Must be available to work weekends, holidays, and flexible hours as needed.
- Fluent in English.

Physical Demands:

- Ability to lift and carry up to 50 pounds repeatedly.
- Ability to stand, walk, bend, and reach for extended periods.
- Ability to follow written and verbal instructions accurately.