



Montrio Restaurant

414 Calle Principal
Monterey, CA 93940

Montrio is a Michelin plate recognized restaurant located in the Monterey peninsula. We are reopening the restaurant after a renovation with an exciting new culinary presence. We care about our employees and acknowledge the contribution each one of them makes to our success. We are looking for motivated professionals to join our Back of House team in Savory, Patisserie and Stewarding positions.

We offer competitive wages, an extensive benefit package with various medical, FSA, life insurance, college assistance, and benefit opportunities.

Main Duties: Serve as the primary resource for the team to help lead the team (in partnership with the Executive Chef and Sous Chef), and to help execute the highest quality of items for our restaurant.

You must be a self-starter, organized, well mannered, professional, and a team player. We are looking for candidates who would like to continue growing in the industry and be part of a passionate BOH team at the Michelin level.

We are looking for serious applicants, who are available full-time, Monday through Sunday. The interview process will involve a phone call followed by an in-person meeting. Please apply with resume and cover letter.

Adrian Diday
adriandiday@gmail.com
301-456-9789

\$20/hr++

Chef de Partie Responsibilities:

Prepare menus in collaboration with colleagues

Ensure adequacy of supplies at the cooking stations

Prepare ingredients that should be frequently available (vegetables, spices etc.)

Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes

Put effort in optimizing the cooking process with attention to speed and quality

Enforce strict health and hygiene standards

Help to maintain a climate of smooth and friendly cooperation

Chef de Partie Requirements:

Proven experience in a Chef de Partie role in a fine dining environment. Ideally, 1 to 3 years.

Excellent use of various cooking methods, ingredients, equipment and processes

Ability to multitask and work efficiently under pressure

Knowledge of best cooking practices

Culinary school diploma preferred but not required.

\$16/hr++

Steward responsibilities:

Running dishes through automated systems

Cleaning pots, pans and kitchen equipment

Partnering with the rest of the culinary team to clean the kitchen at the end of service
Drying and racking of cleaned items
Pantry and prep duties as needed

Steward Requirements:

Open evening availability, including weekends and holidays.
Ability to stand for up to 8 hours, with or without reasonable accommodation.
Ability to lift up to 50lbs and push/pull up to 100lbs.

Coastal Roots Hospitality is a premier hospitality group on the Monterey peninsula. Our restaurants; Tarpy's Roadhouse, Montrieo and Rio Grill, have been local icons for over three decades. With recent expansion to Coastal Roots Events & Catering we would love quality candidates with a similar passion for hospitality to join our team. Coastal Roots Hospitality is committed to creating extraordinary dining experiences, connecting the community through incredible meals, and continuing the relationships with the people you know and love at all of our restaurants! Come join our team.

Coastal Roots Hospitality (CRH) is an equal opportunity employer and prohibits discrimination and harassment of any kind. CRH is committed to the principle of equal employment opportunity for all employees and to providing employees with a work environment free of discrimination and harassment. Applicants will not be discriminated against because of race, color, creed, sex, sexual orientation, gender identity or expression, age, religion, national origin, citizenship status, disability, ancestry, marital status, veteran status, medical condition or any protected category prohibited by local, state or federal laws.