



EXECUTIVE CHEF
| full time |

Nestled high on a hill overlooking 38-acres of breathtaking Vermont scenery, Edson Hill is a 22 room full-service luxury inn and restaurant. Our secluded retreat includes the Manor House, four hillside cottages, a swimming pool, fishing ponds, gardens, a horse barn, paddocks, and a network of hiking/Nordic trails. Guests experience the serenity of a secluded retreat where they can feel a million miles away – along with easy access to endless local attractions in every season. The hospitality that we offer is warm, genuine, and personalized with a commitment to exceptional service.

The Edson Hill culinary team’s creations feature a modern approach to classic New England cooking. The Dining Room and Tavern at Edson Hill have earned a popular following among local culinary enthusiasts and discerning, well-traveled visitors. We are looking for an Executive Chef to lead and inspire our team in the creation of local, seasonal menus that celebrate the incredible bounty of products that Vermont and New England have to offer. At Edson Hill, we also host a variety of events from 30 to 200 guests throughout the year.

DUTIES AND RESPONSIBILITIES:

The Executive Chef is a hands-on role that will be responsible for all aspects of day to day culinary operations including, but not limited to:

- Cooking for restaurant service
- Plan, manage and execute catered events on the property
- Oversee breakfast program for house guests
- Oversee BOH training, daily food preparation, product sourcing, and ordering from purveyors
- Highly seasonal menu planning and development
- Proficiency with inventory, recipe, and cost management software
- A commitment to the highest standards of kitchen safety and sanitation
- Working closely with general managers, food and beverage manager, event manager, ownership, and front of house team to ensure the best possible experience for our guests

We are looking for an Executive Chef who has a collaborative spirit with a strong understanding of how that leads to a united, whole-house outlook. Our ideal candidate is approachable and kind; committed to treating all co-workers with respect while creating a joyful, supportive, and inspired work environment, and who recognizes that our people are the heart of our success. You must be organized, committed to excellence,

calm under pressure, passionate about what you do and be able to laugh with the rest of us when things go sideways.

DETAILS:

- Very competitive compensation commensurate with experience
- Growth potential as Edson Hill moves in new directions
- Health insurance
- Paid Time Off
- Staff meals
- Food and lodging discounts
- Nordic/snowshoe equipment rentals and trail passes