



CHEF TOURNANT | full time |

Edson Hill is a fine dining restaurant looking for a talented Chef Tournant to work in a creative kitchen environment with a great culinary team. The shifts for our Chef Tournant average 8 - 9 hours in a low stress kitchen where your input and skills are valued. You will be part of a team that designs seasonal menus and preps and executes our evening dinner service as well as on-site events.

ABOUT EDSON HILL:

Nestled high on a hill overlooking 38-acres of breathtaking Vermont scenery, Edson Hill is a 22 room full-service luxury inn and restaurant. 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. Our seasonal menus 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:

- A passion for seasonally driven, delicious food
- ServeSafe certification must be current
- Proven work experience as a chef or cook
- Ability to remain calm while undertaking various tasks
- Formal culinary education is helpful but not required

DETAILS:

- Pay starting at \$23/hour
- Start Date: May 16, 2022
- Scheduled work days: Tuesday – Saturday
- Scheduled work hours: approximately 1:00 pm – 9:30 pm
- Compensation: Excellent pay based on experience
- Position: FT
- One meal will be provided per shift
- Job Type: Full-time
- Pay: From \$23.00 per hour