EDSON | HILL

Line Cook - Job Description

At Edson Hill, the Line Cook works in a creative kitchen environment with a great culinary team. The shifts for our culinary team members average 8 - 9 hours in a low stress kitchen where your input and skills are valued. You will be part of a team that preps and executes our fine dining meal services, on-site events and participates in the R&D of seasonal menus. You will also be included in working with local growers, producers and culinary tours of local farms.

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.

Line Cook Requirements:

- A passion for seasonally driven, delicious food

- ServeSafe certification must be current

- Proven work experience as a line cook or chef

- Ability to remain calm while undertaking various tasks

- Experience in receiving and storing deliveries

- Able to lift 40-50 pounds of product

- Formal culinary education is helpful but not required

Duties and Responsibilities:

● Ensure that the production, preparation and presentation of food are of the highest quality at all times and that levels of guest satisfaction, quality, operating and food costs on an ongoing basis remain high
● Must have a knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation and a full awareness of all menu items, their recipes, methods of production and presentation standards.
● Responsible for station management
● Daily food prep, wedding and event food prep
● Cook all orders as communicated by serving staff
● Enforce strict health and hygiene standards
● Must be able to work weekends, holidays and on-site events

Additional:
-Pay starting at $20/hour
-Start Date: Open
-Scheduled work days: Must be flexible
-One meal will be provided per shift