



LINE COOK  
| 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. 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.

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 kitchen where your input and skills are valued. You will be part of a team that prepares and executes our fine dining meal services, on-site events and participates in the creation 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.

DUTIES & 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 are at Edson Hill standards
- 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
- Enforce strict health and hygiene standards
- Must be able to work weekends, holidays and on-site events
- Assist with nightly pre-shift meetings with FOH staff to discuss reviews, guest feedback, dinner specials, hold trainings and tastings, review weekly sales reports, etc.

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 competently executing various tasks

- Experience in receiving and storing deliveries
- Able to lift 40-50 pounds of product
- Formal culinary education is helpful but not required

Salary: From \$22.00 per hour

Expected hours: 40 per week

Benefits:

- Employee discount
- Health insurance
- Paid sick time
- Paid time off
- Paid training
- Vision insurance

Job Type: Full-time

Experience level:

- 2 years

Restaurant type:

- Fine dining restaurant

Shift:

- Evening shift

Weekly day range:

- Monday to Friday
- Weekends as needed

Work Location: In person