



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.

The Sous Chef works under the direct supervision of the Chef. The Sous Chef will work closely with other kitchen personnel on food preparation and execution for The Dining Room at Edson Hill, events, tastings, and other functions of the culinary department. This is a specialized position that requires a high level of culinary expertise. The Sous Chef will collaborate with Culinary Leadership and Front of House Management to effectively lead and direct the daily operations of the back of house while consistently delivering an exceptional guest and team member experience through superb execution. You will work in partnership with your team to drive sales, manage costs and effectively grow the business. The Sous Chef will participate in the development of new menu items, recipe development, quality assurance of prepared product, cooking, prepping, kitchen organization, and outlined staff supervision under the guidance of the Chef.

DUTIES & RESPONSIBILITIES:

- Coordinate the work of kitchen staff with the Chef to ensure that food preparation is within budgeted labor cost goals.
- Supervise prep and line cooks to maximize productivity and deliver exceptional quality standards.
- Monitor hygiene and safety standards for compliance with industry requirements and maintain these standards throughout the kitchen at all times.
- Work with the Chef to plan and execute seasonal menus, event menus, and develop new culinary related events with owners, sales and marketing manager, event manager, and other related management team members.
- Assist in tracking food and labor cost goals with the Executive Chef to ensure that financial targets are being met to achieve maximum profitability.
- Cook or directly supervise dinner service and Edson Hill events. Lead and create a culture of effective day-to-day operations by leading your kitchen team and providing the essential tools needed to execute a seamless service. Ability to work under pressure while maintaining composure and keeping your team on task.
- Maintain the established cleaning and maintenance schedule for all kitchen areas to ensure that all equipment is in good working order.
- Perform other duties as directed.

## REQUIREMENTS:

- Lead, inspire and motivate your staff through sound leadership practices.
- Consistently introduce new ideas and collaborate with your Team. Love what you do and constantly challenge yourself creatively
- Train, supervise, and counsel kitchen employees as needed and report results to the Executive Chef.
- Ability to connect, resolve conflict, drive engagement and develop teams
- Participate in employee reviews with the Executive Chef.
- Maintain and enforce policies and practices to ensure a safe working environment.

Salary: From \$25.00 per hour

Expected hours: 40 - 50 hours per week

### Benefits:

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

Job Type: Full-time

Experience level:

- 5 years

Restaurant type:

- Fine dining restaurant

Shift:

- Evening shift

Weekly day range:

- Monday to Friday
- Weekends as needed

Work Location: In person