



Line Cook - Job Description

Line Cook - Join the Talented & Creative Culinary Team at Edson Hill

Edson Hill is known for offering one of the area's most refined and memorable dining experiences. Our kitchen is the heart of our operation and our restaurant has been on the forefront of the Vermont culinary world for 20+ years. We're currently looking for a Line Cook to join our fun, collaborative, and talented culinary team.

What You'll Do:

- Contribute to the creation and evolution of seasonal menus alongside a gifted culinary team
- Gain experience cooking modern cuisine with Japanese, Italian, and Spanish influences
- Maintain impeccable health and hygiene standards across the kitchen
- Help with receiving and storing product deliveries
- Thrive in a high-energy environment - weekends, holidays, and events included

What We're Looking For:

- An ambitious chef with experience working on meat, fish, garde manger, and entremetier stations in an upscale restaurant
- A genuine love of food, especially seasonally driven, locally sourced cuisine
- Cool under pressure, skilled multitasker, and a natural team player
- A desire to work with a diverse team of high level chefs with experience in critically acclaimed restaurants

Why Edson Hill?

- A supportive, respectful, and inspiring work environment

- A chance to work with a dedicated team of culinary pros who care deeply about their craft
- Opportunities to learn, grow, and contribute creatively
- The satisfaction of serving food you can be proud of, to guests who truly appreciate it

Whether you're an experienced cook looking to refine your skills or an up-and-coming talent eager to make your mark, this is your chance to cook amazing food in one of Vermont's most beautiful settings.

Job Type: Full-time

Benefits:

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

Work Location: In person