

NORTH HERO HOUSE

INN & RESTAURANT

Line Cook, North Hero House

Reports to: Executive Chef, Sous Chef

Welcome to the North Hero House. We are so happy that you joined our dedicated, diverse and evolving team. We are fortunate to enjoy a unique history and abundant natural beauty in the North Hero Village and our legacy of excellence and gracious hospitality lives on with each of us. Focused on teamwork and purpose, we know that together we can learn, grow and continue to serve our community of locals and visitors for years to come.

North Hero House is a charming 26-room inn nestled in the picturesque village of North Hero, VT. With breathtaking views of Lake Champlain, our inn offers guests a cozy retreat and unparalleled hospitality. Our establishment features a full-service year-round restaurant serving delicious cuisine sourced from local ingredients, as well as a seasonal outdoor restaurant open during the summer months.

Our Vision: To embrace our legacy, creating cherished memories.

We celebrate our historic lakeside setting where locals and visitors can gather, ensuring that every guest leaves with cherished memories of their time spent with us. Through showcasing our incredible location and hospitality, we aspire to become the premier dining and lodging destination in the Lake Champlain region, offering unparalleled opportunities for relaxation, recreation and connection. ***We love it here!***

Love

Excellence

Respect

Compassion

Honesty

Job Description:

As a Line Cook at North Hero House, you are a crucial member of our culinary team, entrusted with the preparation and cooking of menu items to ensure a consistently high standard of food quality. Operating in a dynamic and fast-paced environment, you play a pivotal role in meeting the culinary expectations of our esteemed guests. Your adeptness in working efficiently and maintaining consistency in food quality contributes significantly to the overall dining experience at our renowned establishment.

Responsibilities Include but are not Limited to:

- Execute the preparation and cooking of menu items in adherence to recipes and kitchen standards, emphasizing consistency in taste, presentation, and quality.
- Maintain a swift pace on the line to fulfill orders promptly, collaborating with fellow kitchen staff to uphold a consistent flow of service.
- Monitor ingredient levels and replenish supplies as necessary to sustain an efficient workflow and minimize delays in service.
- Adhere strictly to food safety and sanitation protocols to ensure the health and satisfaction of our guests.
- Communicate effectively with kitchen colleagues to coordinate tasks and uphold uniformity in food quality throughout service.
- Abide by kitchen policies and procedures, including hygiene standards and safety regulations, to maintain the integrity of our culinary operations.
- Assist in maintaining the cleanliness and organization of the kitchen environment, including equipment and workstations, to support the consistent delivery of exceptional dishes.
- Demonstrate flexibility in scheduling to accommodate varying shifts, including evenings, weekends, and holidays, while consistently delivering high-quality food offerings to patrons of North Hero House.