

NORTH HERO HOUSE

INN & RESTAURANT

Prep Cook, Pier Bar

Reports to: Pier Bar Head Chef, F & B Director

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 Prep Cook at our lively Pier Bar, you play a vital role in supporting our culinary team by preparing ingredients and assisting in food preparation for our dynamic dining environment. Your contributions are essential to ensuring that our kitchen operates smoothly and efficiently, enabling us to deliver exceptional dishes to our guests against the backdrop of the bustling pier atmosphere. With attention to detail and a dedication to maintaining food quality and safety standards, you help set the stage for a memorable dining experience at our vibrant waterfront venue.

Responsibilities Include but are not Limited to:

- Prepare and portion ingredients according to recipes and kitchen standards, catering to the specific needs of the Pier Bar menu.
- Assist in the preparation of mise en place, including slicing, dicing, and marinating ingredients, to facilitate efficient cooking during service.
- Maintain cleanliness and organization of the kitchen, including storage areas, workstations, and equipment, to uphold food safety standards.
- Follow proper food handling and safety procedures to prevent contamination and ensure the highest quality of food.
- Collaborate closely with the culinary team to coordinate tasks and ensure smooth workflow during high-volume service periods.
- Communicate effectively with kitchen staff to relay information and assist in meeting the demands of the dynamic Pier Bar environment.
- Adhere to kitchen policies and procedures, including sanitation standards and safety regulations, to uphold the integrity of our culinary operations.
- Assist in additional kitchen duties or responsibilities as assigned by the Chef or Kitchen Manager to support the overall success of the Pier Bar.

Prep Cook – Pier Bar