



Prep Cook Job Description

About The Carriage House Restaurant

The highly acclaimed Carriage House Restaurant is located in the historic stables at Castle in the Clouds, a 1914 mountaintop estate in the beautiful Lakes Region of New Hampshire. It offers a quaint and vintage atmosphere, offering dining in the stable's original horse stalls as well as on the outdoor terrace, which boasts a breathtaking panoramic view of the surrounding lakes and mountains. The restaurant is open daily from late May to late October, and then for limited hours on the weekends during the winter months.

A typical shift in the kitchen is 9am-4pm, with the opportunity to work either part-time or full-time, on some evenings during our dinner and music nights, and the additional opportunity to continue working during our reduced hours in the winter months. *The ideal candidate will be able to stay with us the entire season, through the end of October.*

Responsibilities include but are not limited to:

- Prepare menu ingredients for cooking, including cleaning produce, cutting vegetables and meat, and preparing sauces

Requirements:

- Previous experience preferred; must be 18 years or older

Job Types: Full-time, Part-time

Interested applicants should send a resume with references to:

Castle in the Clouds, Attn: Chef, PO Box 687, Moultonborough, NH 03254 or e-mail to chef@castleinthecLOUDS.org