



Line Cook Job Description

Category Part Time off-season (November – April) / Full Time in-season (May-October)

FLSA Status Non- Exempt

Pay Type Hourly

Pay Range \$16-\$20

Schedule Variable including weekends

Description

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 Carriage House Restaurant is looking for an effective line cook who can multi task, be organizational, use effective team work skills and can collaborate with all members of the restaurant team. Providing quality food meeting industry standards in a fast paced lunch environment. The individual is responsible for the preparation, presentation and execution of all items on the menu.

The ideal candidate will be able to stay with us the entire season, including winter hours.

Qualifications

- Prior related experience in a food position, but willing to train
- Must be 15 years or older
- Full time hours in Summer/Fall, with availability for limited winter hours
- Communicate effectively to all kitchen and restaurant staff
- Self-Motivation and punctuality
- ServSafe certified or ready to become certified upon hire
- Flexible availability- Days weekends and holidays are required

Essential Duties and Responsibilities include but are not limited to

- Preparing food using recipes and menu items created by executive chef
 - Assisting with stocking and setting up kitchen stations
 - Attention to detail in plating and presentation of the food
 - Correctly prepares food following standard recipe and modified orders
 - Collaborating with other team members to insure the kitchen is ready for food service
- Organizing kitchen for each shift (Morning or Evening)
 - Complies with established sanitation, personal hygiene and health standards.
 - Stores food properly and safely, marking the date and item.
 - Keeps work area clean and neat at all times, maintains and cleans equipment used in food preparation
 - Additional duties are assigned by the Executive Chef

To Apply:

Interested applicants should submit a resume with references via email or standard mail:

Lsharp@castleinthecLOUDS.org

Castle in the Clouds,

Attn: Chef

PO Box 687

Moultonborough, NH 03254