

The Hedges on Blue Mountain Lake is seeking an Assistant Chef

The Hedges is seeking an Assistant Chef. The Hedges has been in operation as an Adirondack resort since 1921 and maintains a loyal clientele, but also welcomes new guests who appreciate its casual, quiet, naturally-elegant feel.

The season runs from early June to mid-October, and we provide full service breakfast and dinner seven days a week for up to 110 guests, non lodging guests, and staff.

Further information is available on our website: www.thehedges.com and on The Hedges social media (Facebook Instagram and Twitter) including a section on Dining.

Role

The Assistant Chef reports directly to the Head Chef and the General Manager. They are also expected to support the rest of the hospitality team in maintaining The Hedges tradition of a friendly atmosphere and superior guest service. They will lead the kitchen when the Head Chef is not present.

The Assistant Chef should demonstrate relevant cooking and kitchen management skills gained through on-the-job experience and/or education.

Responsibilities

- Handle all aspects of The Hedges' high quality desserts and breads.
- Ensure the safety and quality of food preparation, and that meals are prepared and served on time.
- Aid in inventory control of food, ordering and food budget, and create the daily menu document.
- Guarantee standards of workplace safety, cleanliness, and camaraderie.
- Support the kitchen staff and assist in their training.
- Ensure a safe, positive and inclusive work environment for staff.
- Interact with guests with good humor and graciousness in The Hedges' spirit.

Experience, Skills and Abilities

- Commercial kitchen work experience, including with supervision or management
- Knowledge of menu development, cost and wage control
- Knowledge of standard recipes, food preparation styles, ingredients, and proper preparation
- Knowledge of, or ability to learn, computer inventory management and ordering programs
- Ability to supervise staff and accomplish goals on a timely basis

- Ability to deal effectively with internal and external customers
- High School degree required, and additional professional training and certificates, safety training (ServSafe), apprenticeships and culinary arts education desirable
- Any combination of education, training or experience that provides the required knowledge, skills and abilities.

Personal

- Positive demeanor, clean and neat professional appearance, and friendly attitude towards diverse group of guests and staff
- Must be prompt, self-motivated and organized

Compensation

- Salary commensurate with experience

How to Apply

- Interested candidates should submit a cover letter and resume to Jamie Thomas, jamiet@thehedges.com