

## **The Hedges on Blue Mountain Lake**

The Hedges has been in operation as an Adirondack resort since the 1920s and maintains a loyal clientele, but also welcomes new guests who appreciate its casual, quiet, naturally-elegant feel. The Hedges strives to operate much as it has over the last few decades, while adjusting as needed to changing tastes and diets.

Further information and photos are available on our website: [www.thehedges.com](http://www.thehedges.com) and on The Hedges Facebook page at <https://www.facebook.com/TheHedgesonBML>

The Hedges season runs from early June to mid-October, and we provide made-to-order breakfast and dinner seven days a week for up to 110 guests, outside customers and staff.

### **Line Cook Role**

As Line Cook, you will report to the Head Chef.

- Prepare the entrees for dinner service alongside the Head Chef.
- Assist in making each day's soup and salad selection.
- Assist in setup for the next day's meals.
- Ensure that the work area is run in a clean and safe manner.
- Contribute to a The Hedges' friendly, positive and inclusive workplace.

There is potential for promotion over time, provided that the Line Cook demonstrates development in relevant cooking and kitchen management skills through on-the-job experience and continuing education through formal coursework.

### **Experience, Skills and Abilities**

- Good working knowledge of the fundamentals of cooking
- Good working knowledge of accepted standards of sanitation
- Knowledge of kitchen equipment, i.e. stoves, ovens, broilers, slicers, fryers, kettles, etc.
- Understanding of recipes, measurements, and portion sizes
- Sufficient manual dexterity in order to use all kitchen equipment, i.e. knives, spoons, spatulas, tongs, slicers, etc.
- Ability to stand and work continuously in confined spaces
- Must be able to arrive for work at scheduled time

**Preferred Start Date: June 3, 2026**

**Preferred End Date: October 12, 2026**

### **Education**

Any combination of education, training or experience that provides the required knowledge, skills and abilities.

**Personal**

Proper demeanor, clean and neat professional appearance, positive and friendly attitude towards diverse group of guests and staff. Prompt, self-motivated and organized.

**Compensation**

Salary commensurate with experience. Preferred start date is June 3, 2026 through October 12, 2026.

**How to Apply**

Interested candidates should submit a cover letter and resume to [jobs@thehedges.com](mailto:jobs@thehedges.com).