

CALLICOON HILLS

Line Cook - Callicoon Hills Hotel

Callicoon Center, Sullivan County, NY

Callicoon Hills is a destination for modern leisure and work travelers, nestled in the hills of Callicoon Center, NY. Dubbed 'an informal vacation resort', Callicoon Hills serves as a place for those who wish to retreat to nature without pretense, yet still value approachable luxury, personable hospitality and the comfort of thoughtful design.

The Line Cook at Callicoon Hills will be responsible for supporting all aspects of daily kitchen service at the Conover Club Restaurant and Bar; from receiving orders to preparing and executing meals for service. We are looking for team members who are invested in creating and executing a fresh and simple but delicious culinary experience for travelers and locals alike. Applicants should be energetic, charismatic and genuinely hospitable while being capable of working in a fast-paced environment, and keeping product detail and quality at the top of their priorities. Our focus is on professionalism and providing superior customer experience. This is a fantastic opportunity for anyone looking to take the next step in their culinary career and to be a part of a rapidly growing company.

As an important part of the team, Line Cook will receive:

- Health Insurance (if eligible)
- Paid Time Off to support you in having an active life outside of work
- Property wide perks

Who You Are:

- Commitment to the Callicoon Hills Values of:
 - **Passion**- Caring about what you are doing and always trying to do the best you can.
 - **Compassion**- Taking care of each other and our guests. Treating everyone like family.
 - **Honesty**- Doing the right things always, even when it's the hard choice to make. Giving and asking for honest feedback.
 - **Curiosity**- Desire to learn and improve ; both yourself and your workplace.
- 1-2 years experience in a similar position or a willingness to learn.
- Passion for food and basic beverage knowledge
- Maintain a professional appearance and mindset at all times

- Ability to think on your feet and under pressure whilst maintaining a positive outlook and attention to detail
- Ability to Multi-task
- Maintain a clean and organized working space at all times
- Proper knowledge of product organization and rotation
- Ability to follow instructions
- Willingness to support all kitchen staff where needed
- Have the drive to push and lead the kitchen team to success
- Ability to organize time effectively, forward plan, prioritize tasks to ensure workload is balanced and urgent situations are dealt with immediately.
- Initiative & follow through

We are an equal opportunity employer and value diversity and inclusion at our company. We do not discriminate on the basis of race, religion, color, national origin, gender, sexual orientation, age, marital status, veteran status, or disability status.