

The Lead Line Cook is the key position in the successful operation of the hotel and restaurant. You will be expected to work very closely with the executive chef and establish a rapport with him for your mutual benefit and success. You will also need to establish a working relationship with the Front of House manager to properly execute nightly service in the chef's absence. You will be required to maintain the established reputation of fine food and excellent dining experience of the Grand Union. You will help maintain high levels of kitchen health, hygiene and safety. Finally, you will be expected to contribute towards the established reputation and encouraged to make improvements using your own previous experience and culinary talents. The positions that you will be trained on and executing will be prep, line cooking, lunch service, breakfast, pastry, and bartender.

REQUIREMENTS: Must be able to work flexible schedule – weekends, nights and holidays are a must – as is a minimum of 5 shifts per week (which may include days). Must be able to work well under pressure and meet deadlines.