



## **Line Cook**

Caledonia Spirits is looking for a Line Cook to help assist our Chef in creating and executing our scratch Small Plates Program! We are looking to create fun, nostalgic and delicious small plates to pair with our James Beard Cocktail program. You will get to work with local ingredients and farmers to help create fantastic seasonal delights to blow our guests away. You will also be in charge of following Chef's recipes and assisting in future recipe creation, prepping dishes, plating the menu, as well as helping maintaining food inventory, assisting in food ordering and receiving, maintenance of quality standards, sanitation and cleanliness, and execution of service. The role reports to our Chef.

We are offering very competitive pay, benefits, and great hours for a Line Cook (normally two consecutive days off and out by about 10 PM at the latest!). Our ideal candidate can work a Full-Time schedule with required availability on Saturday and Sunday.

This is an outstanding opportunity for a person passionate about local food and who looks to showcase their creativity by helping build and elevate our James Beard nominated Food and Beverage Program!

Founded by a beekeeper, Caledonia Spirits was built on a vision to connect cocktail culture to agriculture. We are passionate about the spirits we produce, including Barr Hill Gin, America's Most Awarded Gin. Our work is fueled by the values of environmental stewardship, social responsibility, and continuous learning.

At Caledonia Spirits we believe diversity makes us better. For us, it is not just about being an Equal Opportunity Employer, which we are proud to be. It is about inviting different experiences, backgrounds, and perspectives to our work; and making conscious efforts to reach out to candidates who can bring different ideas and perspectives to what we do and create together.

We invite passionate people, committed to excellence, to join our team. We welcome applicants of all races, religions, colors, national origins or places of birth, ages, sexes, sexual orientations, genders, gender identities, and abilities. We welcome those who have served our country. We invite you to make our team richer and better.

## Key Functions and Responsibilities

The following duties and responsibilities reflect the essential functions of the position, but do not restrict the assignment of additional tasks. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Promote, work, and act in a manner consistent with the mission of Caledonia Spirits.
- Inspect, clean, and maintain food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked to proper temperature by regulating the oven, fryer, and other kitchen equipment.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Knows and complies consistently with standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Responsible for the quality of products served.
- Stock and maintain sufficient levels of food products at line stations to support a smooth service period.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Support dishwashing on an as needed basis.
- Assists in food prep assignments during off-peak periods as needed.
- Close the kitchen following designated procedures.
- Attend all scheduled employee meetings and offer suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the Bar.
- Consult with Chef to plan menus, taking into consideration factors such as costs and special events.
- Other duties as may be periodically assigned.

If you are interested in applying for our Line Cook role, please email a cover letter and resume to: [jobs@caledoniaspirits.com](mailto:jobs@caledoniaspirits.com). For more company information, please visit our website at [www.caledoniaspirits.com](http://www.caledoniaspirits.com).