

NOW HIRING: LINE COOK

We are a team of farmers, cider makers, chefs, storytellers, and dreamers— trying to leave this piece of earth a little better than we found it. Join our team!



We are hiring a **hospitality-driven, dynamic, organized & versatile cook** to join our hospitality team amid the bustle of our farm, cidery, taproom and eatery in Interlaken, NY (on Cayuga Lake near Ithaca and Trumansburg). This is a **seasonal role**. You will be working within the greater hospitality crew but with a primary focus on food service. Beyond traditional food service, you will engage in customer facing interactions, prep, and working as a team to restock items-hot, cold, retail, while being a team player in dish at our busy destination in the Finger Lakes.

The Finger Lakes Cider House is our cidery and tap room, where we create and pour a range of our own ciders and sparkling wines sourced from our own organic apples and neighboring Finger Lakes orchards and vineyards. We serve truly farm-to-table food everyday, made from the best FLX farm ingredients seasonally available. This all sits on Good Life Farm, our sixteen year old, organic farm featuring our orchards, specialty vegetables, and pastured poultry operation.

Summary

Part time, seasonal position. Starting Spring 2024.

Schedule

Must be available for day shifts, Friday evenings, weekends, and holiday weekends.

Compensation: \$19-\$23/hour = \$14/hour + tips

Benefits:

- Paid break
- Staff discounts on all FLCH products

Skills Sought

- Hospitality experience
- Customer service
- Ability to prioritize prep tasks
- Ability to pivot quickly depending on needs
- Cool under pressure
- Exemplary customer service & team player
- Excellent communication and organization
- Able to work in a fast pace, evolving small business environment
- Food safety experience
- Knife skill
- Must be able to lift 50lb.

Job Details

The versatile line cook will be an energetic, highly organized, food-safe individual with a love of the FLX region and the culinary bounty. We are looking for folks to join our team following the direction of the Executive Chef and Hospitality Leadership Team. This team member will need flexibility to work within a fast-paced, ever-evolving, start-up business environment.

Occasional events may be required of this role. Cider House staff maintain a high standard for personal cleanliness and adhere to our dress code of the business. This job requires maintaining professional standards of hospitality through demeanor and respect for all. We need a team player that can stay on their toes.

To Apply: Please send a Resume with References to jobs@fingerlakesciderhouse.com. Applications will be taken on a rolling basis until the position is filled. All questions via email please.