

Location: Small State Provisions, Avon

Position: Chef/Line Cook

Type: Full-Time

#### About Us:

Small State Provisions is a vibrant and welcoming bakery café that offers delicious, prepared foods for both dine-in and take-away customers. We pride ourselves on offering high-quality, freshly made menu items and exceptional service to our community. We are looking for a dedicated and talented Chef or Senior Line Cook to join our culinary team and help us elevate our offerings. This role is full time and based in our Avon Flagship.

#### Key Responsibilities:

##### 1. Food Preparation & Cooking:

- Prepare and cook menu items according to recipes and standards.
- Ensure that all dishes are prepared in a timely manner and meet our quality standards.
- Work efficiently to keep ticket turn times low and manage multiple orders simultaneously.

##### 2. Menu Execution:

- Execute the daily menu with precision and consistency.
- Prepare all necessary ingredients and components for daily service.
- Assist in developing and testing new menu items to keep offerings fresh and exciting.

##### 3. Organization & Cleanliness:

- Maintain a clean, organized, and safe work environment.
- Follow all food safety and sanitation guidelines.
- Ensure that all kitchen equipment is properly used and maintained.

##### 4. Team Collaboration:

- Work closely with other kitchen staff to ensure smooth operation.
- Communicate effectively with the front-of-house staff to ensure customer satisfaction.
- Assist in training new kitchen staff as needed.

##### 5. Inventory & Supplies:

- Monitor inventory levels and communicate needs to the kitchen manager
- Assist with ordering and receiving supplies.
- Ensure proper storage and labeling of all ingredients and prepared items.

#### Qualifications:

- Proven experience as a Line Cook or in a similar role.
- Knowledge of various cooking techniques and methods.
- Ability to work efficiently in a fast-paced environment.
- Strong organizational and multitasking skills.
- Excellent communication and teamwork abilities.
- Ability to take direction and be open to feedback.
- Passion for cooking and creativity in the kitchen.
- High school diploma or equivalent; culinary school is a plus.
- Food handler certification is preferred.

#### Physical Requirements:

- Ability to stand for extended periods.
- Ability to lift up to 50 pounds.
- Comfortable working in a kitchen environment with exposure to heat, cold, and cooking equipment.

#### Benefits:

- Competitive pay based on experience.
- Opportunities for growth and advancement within the company.
- Employee discounts on our delicious products.
- Five days PTO per calendar year
- Health Care Insurance Reimbursement
- Supportive and collaborative work environment.

#### How to Apply:

If you are a passionate and dedicated culinary professional looking to join a dynamic team, we would love to hear from you! Please submit your resume and a brief cover letter outlining your relevant experience and why you would be a great fit for our team to [Kevin@SmallStateProvisions.com](mailto:Kevin@SmallStateProvisions.com)

Small State Provisions is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.