



## Job Posting

### **ABOUT THE RESORT AT PAWS UP**

The Resort at Paws Up is America's premier luxury ranch resort. Set on a 37,000-acre ranch, Paws Up embodies the spirit of the American West with constant innovation and evolution to deliver the quintessential luxury experience for affluent and influential travelers from all over the world. It's a family owned and award-winning destination that truly inspires.

Our Culinary department is hiring for the positions of Butcher. We are looking for a skilled Butcher to oversee handling, inspection and processing of our meat cuts and charcuterie program.

This is an opportunity to grow your career in the Culinary field. Applicants should be responsible, energetic, and above all positive. You will learn from our core team, but talented Chefs visiting from across the nation. Previous butcher experience is required.

### **PRIMARY DUTIES AND RESPONSIBILITIES**

- Use all knives, power equipment per safety procedures and maintains a safe and clean working environment to ensure compliance state, federal and OSHA safety and sanitation regulations
- Work closely with Culinary Team in progressing the charcuterie program
- Receive, inspect, and store meat appropriately upon delivery
- Consistently create stocks and sauces
- Cut, debone, and/or grind pieces of meat
- Prepare and cook meat according to recipes, quality standards, presentation standards, and food preparation checklist
- Adhere to strict quality control standards
- Keep inventory of meat and order meat supplies
- Clean equipment and work areas to maintain health and sanitation standards
- Knowledge of all kitchen equipment: convection ovens, stoves, grills, fryers, etc.
- Work closely with Culinary Team in progressing our charcuterie program
- Be familiar with all aspects of the food production in the kitchens at The Resort
- Consult with the Executive Sous Chef daily on the Restaurant outlet service
- Stock and rotate food; alert the Sous Chef regarding low inventory items
- Control the pace of the food orders and set the tone for the ticket flowing process
- Label, date, store and rotate all products while maintaining assigned stock levels. Control food items requested, ensuring stock is maintained without over production
- Actively involved in the set-up and break down of the butcher station

### **KNOWLEDGE, SKILLS, AND ABILITIES**

- High school diploma, GED or vocational training or job-related course work; Certificate in culinary arts or relevant field
- 2+ years' experience as a Cook/Line Cook

- 2+ years' experience as a Butcher; Thorough understanding of high-volume Butcher operations
- Knowledge of meat, poultry, and fish specifications and preparation
- Knowledge of Butcher shop equipment and tools
- Knowledge of world class hospitality and service
- Valid Food Handler's License
- Valid State Driver's License

**BENEFITS INCLUDE:**

The positions offered are seasonal, full-time located in Greenough, MT. The Resort at Paws Up offers great benefits including carpool reimbursement, company shuttle from Missoula, MT, employee discounts, employee meals, and more! For more information about Paws Up, visit [www.pawsup.com](http://www.pawsup.com).

**Wage:** \$15.00/hr.; plus \$5.00/hr. bonus

**Positions anticipated to start in March 2019.**

To apply, please visit the following web link: <https://www.pawsup.com/careers/application>