



## 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 currently hiring for the positions of Camp Sous Chef. The Sous Chefs prepare and produce food according to the Glamping outlet's menu and help with the day-to-day operational requirements. This is an opportunity to grow your career in the Culinary field while cooking outdoors in a unique Camp/Glamping atmosphere.

The Resort at Paws Up's glamping site and luxury tents are surrounded by nature while reveling in every kind of comfort. Each tent is carefully appointed with hardwood floors, fine linens, air conditioning and heat, plus a private, en suite bath with heated slate floors, stylish vanities and Montana-size showers. Exquisite cuisine is steps away in an elegant Dining Pavilion. Paws Up defined glamping, and we still set the standard.

We are looking for a genuinely kind, and personable individual to share our culinary vision with our guests. This is an opportunity to meet and talk to many of our guests and help develop a trust for Paws Up and our ability to curate the vacation we would expect for ourselves. You will learn not only from our core team, but talented Chefs visiting from across the nation. Applicants should be responsible, energetic, and above all positive.

Previous kitchen experience is helpful, but we encourage anyone with ambition to forward their career in the culinary field to apply.

### **PRIMARY DUTIES AND RESPONSIBILITIES**

- Supervise culinary team members of multiple meal functions to ensure that methods of cooking, garnishing and portion sizes are as defined by recipes and adhered to consistently
- Exhibit culinary talents by personally performing tasks while leading the staff and managing food-related functions
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions
- Identify and communicate production needs to culinary team members
- Meet daily with Executive Sous Chef and Sous Chefs to coordinate and ensure production standards, determine specials, employee meals, review kitchen personnel needs and issues, etc.
- Conduct shift cook meetings
- Understand and follow the food allergy procedure and special orders/restrictions
- Estimate daily production needs and communicate production needs to culinary team members

- Improve service by communicating and assisting to understand guest needs, providing guidance, feedback, and individual coaching when needed
- Submit future goals, operational improvements, and personnel management with our Culinary Management
- Provide day-to-day guidance and oversight of culinary team members; actively promote, train, coach, and recognize performance
- Interview, hire, train, and develop culinary team members
- Identify, address and document individual employee performance according to standard operating procedure
- Perform a daily “walk through” of inventory to prioritize product utilization
- Purchase and order of all food product and supplies for multiple outlets
- Manage culinary operations and ensures compliance with all Food & Beverage policies, sanitation, food standards and procedures
- Ensure confidentiality of guests before, during, and after their stay

**KNOWLEDGE, SKILLS, AND ABILITIES**

- Certificate in culinary arts or relevant field
- 4+ years’ experience as a Lead Cook or Sous Chef in a resort or fine dining setting
- Minimum of 2+ years’ experience in Culinary Management
- Knowledge of world class hospitality and service management
- Proven ability to lead and manage a culinary team
- Valid Food Handler’s License
- Valid Driver’s License with ability to meet company driving insurance policy

**Wage:**

\$15.00/hr.; plus \$5.00/hr. bonus

**BENEFITS INCLUDE:**

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

**Positions anticipated to start in April 15<sup>th</sup>, 2019.**

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