



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.

The role of our Chief Steward is to maintain the kitchen, receive orders, and assist our culinary team in the production of special events. This role is directly responsible for the management of the Steward department and its employees. Applicants should be responsible, energetic, and above all positive. We offer an opportunity to work not only with our core team, but talented Chefs visiting from across the nation. Previous kitchen experience is required, and we encourage anyone with ambition to forward their career in the culinary field to apply.

Applicants should be responsible, energetic, and above all positive.

PRIMARY DUTIES AND RESPONSIBILITIES

- Operate and maintain cleaning equipment and tools, including the dish washing machine, hand wash stations, pot-scrubbing station, and trash compactor
- Ensure that all clean wares are stored in appropriate areas
- Lead the receiving and distribution of Culinary daily orders
- Manage the set-up of various events and inventory for the Steward program
- Oversee and assist in the set-up, breakdown, and maintenance of all kitchen equipment
- Assist in the kitchen operations
- Follow and practice safe food handling procedures, as well as safety procedures in the kitchen
- Break down cardboard boxes and place them and other recyclables in the recycle bin
- Follow all company and safety and security policies and procedures
- Complete other tasks as assigned by Culinary Management Team
- Supervise a team of Stewards to meet deadlines and daily assignments
- Operate and maintain cleaning equipment and tools, including the dish washing machine, hand wash stations, pot-scrubbing station, etc.
- Ensure clean wares are stored in appropriate areas
- Specific responsibilities include, but not limited to receiving and distributing daily orders, washing and organizing dishes/equipment, set-up of various events, inventory, and food production of our multiple culinary programs
- Identify unusable product and communicate with our Chefs for resolutions

KNOWLEDGE, SKILLS, AND ABILITIES

- High school diploma, GED or vocational training or job-related course work
- 2-4 years kitchen experience required
- Demonstrate the ability to work efficiently in a fast-paced environment
- Display a sense of urgency, strong attention to detail, and a desire to learn valuable Kitchen responsibilities
- Enjoy the challenge of effectively managing multiple tasks without sacrificing quality

- Work flexible hours
- Strong knowledge of kitchen safety and cleanliness standards
- Ability to operate dishwashing machine
- Knowledge of world class hospitality and service
- Valid Montana Food Handler's License
- Valid State Driver's License

BENEFITS INCLUDE:

The position offered is full-time, year-round located in Greenough, MT. The Resort at Paws Up offers great benefits including:

- Medical, Dental, Vision
- 401K
- Complimentary Meals
- Employee Discounts on Merchandise
- Employee Activity Discounts
- A great work environment in a beautiful luxury resort setting

For more information about Paws Up, visit www.pawsup.com.

Salary:

To be discussed

Positions anticipated to start in April 2019.

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