



## 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 Clarks Fork Sous Chef is responsible for the culinary programs over multiple kitchens at The Resort at Paws Up. Supervises, delegates and works "hands-on" in the kitchen. Assists in the training and development of kitchen personnel with menu items, recipes, cooking methods, procedures, policies and operation of equipment, utensils and machinery. Maintains a safe and sanitary work environment for all employees. Required duties include menu-planning, preparation of budgets, maintaining payroll, food costs/inventories and other records in a timely manner.

Previous kitchen management experience is required. 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
- Assist in the development of menus and food items
- Work to continually improve guest dining satisfaction while maintaining the operating budget
- 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 procedures
- 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.

**KNOWLEDGE, SKILLS, AND ABILITIES**

- Certificate in culinary arts or relevant field
- 3+ 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

**BENEFITS INCLUDE:**

The positions offered are seasonal, salaried, 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).

**Salary:**

To be discussed

**Position anticipated to start March 1<sup>st</sup>, 2019.**

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

**For more information about Paws Up, visit [www.pawsup.com](http://www.pawsup.com).**