



## 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.

We are currently hiring for the positions of Executive Sous Chef. There are two opportunities as Executive Sous Chef, one is for the Main Village and the other for Outdoor Dining.

The role of the Executive Sous Chef- Village is to assist in the overseeing, supervising, and coordinating food production and execution for the multiple dining outlets at The Resort at Paws Up.

### **PRIMARY DUTIES AND RESPONSIBILITIES**

- Supervise culinary team members of multiple culinary outlets to ensure that methods of cooking, garnishing and portion sizes are as prescribed by recipes and adhered to consistently.
- Exhibit culinary talents by personally performing tasks while leading the team members and managing all food related functions.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Meet daily with Executive Chef and Sous Chefs to coordinate and ensure production standards, determine specials, employee meals, review outlet/event personnel needs and issues, etc.
- 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 and guest needs, providing guidance, feedback, and individual coaching when needed.
- Manage operational and administrative functions to ensure specific projects are delivered efficiently.
- Schedule staff according to volume of business; understand how to flex when necessary to meet labor expectations; ability to adjust daily operations to be in line with the budget.
- Manage the recruiting, hiring, and training and growing exceptional culinary team members.
- Maintain flexible hours to accommodate guest and special events needs, due to the cyclical nature of the hospitality industry; Position requires full availability including evenings, weekends, holidays or as needed.

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

- Certificate in culinary arts or relevant field
- Minimum 3 years' experience as a Sous Chef in a resort or fine dining setting
- Minimum 2 years' experience in Culinary Management
- Knowledge of world class hospitality and service management
- Proven ability to lead and manage a team
- Valid Driver's License with ability to meet company driving insurance policy

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

**SALARY**

To be Discussed.

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).**