



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 Line Cook I, II, and III. The Line Cooks prepare and produce food according to the Restaurant outlet's menu. The Cook positions will work in the main kitchen as well as opportunities across The Resort's property at: The Equestrian Center, Glamping Camps, Outdoor Events, along the Rivers, etc.

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. 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

- Set up station with predetermined mise en place to ensure everything will be ready for service
- Cook all food according to recipe, quality, and presentation standards
- Ability to set up, break down, and operate a culinary station independently
- Prepare recipes alongside our culinary team to meet service deadlines
- Ensure quality at all times.
- Collaborate with our Chefs to gain insight, develop menus and maintain consistency
- Identify opportunities and achieve better results next time to continue and improve our/your standards
- Set-up, breakdown, and maintenance of all equipment a must
- Assist other kitchen team members when needed
- Exhibit an understanding of the importance of safe food handling procedures, as well as safety procedures in the kitchen
- Demonstrate proper production of food items, working efficiently.
- Practice sanitation and stock rotation and refrigerator cleanliness; keep all work areas clean and tidy
- Engage with our guests at a high level, being aware of their needs and fulfill special requests as instructed by management or the guest directly
- Practice basic sanitation and stock rotation and refrigerator cleanliness; keep all work areas clean and tidy.
- Ensure confidentiality of guests before, during, and after their stay

Qualified candidates for **Line Cook III** must have:

- High school diploma, GED or vocational training or job-related course work
- Previous work experience as a Cook/ Line Cook, preferred not required

- Valid Food Handler's License
- Valid Driver's License and ability to meet company driving policy

Qualified candidates for **Line Cook II** must have:

- High school diploma, GED or vocational training or job-related course work
- 3-5 years' experience as a Cook/Line Cook
- Valid Food Handler's License
- Valid Driver's License and ability to meet company driving policy

Qualified candidates for **Line Cook I** must have:

- High school diploma, GED or vocational training or job-related course work
- 7+ years' experience as a Cook/Line Cook in a resort or club setting
- Formal Culinary Training
- Knowledge of world class hospitality and service
- Valid Food Handler's License
- Valid Driver's License and ability to meet company driving policy

Wage:

\$10.00/hr. to \$15.00/hr. DOE; 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.

Positions anticipated to start in April 15th, 2019.

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