



## 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 hiring for Outdoor Event Cooks for our Culinary department. The Outdoor Event Cooks prepare and produce food for events across The Resort's property. Venues consist of: The Equestrian Center, Glamping Camps, Outdoor Events, along the Rivers, etc. This is an opportunity to grow your career in the culinary field while cooking outdoors daily in a new and unique atmosphere.

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 recipes, quality standards, presentation standards, and food preparation checklists
- Ability to set up, break down, and operate a mobile kitchen independently
- Prepare recipes alongside our Culinary team to meet service deadlines
- Ensure quality at all times. Collaborate with our Chefs to gain insight, and 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 to achieve maximum productivity
- Practice sanitation and stock rotation and refrigerator cleanliness; keep all work areas clean and tidy
- Converse with the guests at a high level, being aware of their needs and fulfill special guest requests as instructed by management or the guest directly
- Ensure confidentiality of guests before, during, and after their stay

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

- High school diploma, GED or vocational training or job-related course work
- Experience as a Cook/Line Cook at a resort or fine dining setting, preferred
- 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](http://www.pawsup.com).

**Positions anticipated to start May 1<sup>st</sup>, 2019.**

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