



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 position of Sous Chef. The Sous Chef position assists in the culinary management and food creation of an assigned restaurant outlet. The Sous Chef takes council from the Executive Chef and Chef de Cuisine to create, implement menu items and concepts.

PRIMARY DUTIES AND RESPONSIBILITIES

- Accountable for overall success of the daily kitchen operations.
- Exhibit culinary talents by personally performing tasks while leading the staff and managing all food related functions.
- Manage kitchen shift operations and ensures compliance with all Food & Beverage policies, standards and procedures.
- Estimate daily production needs on a weekly basis and communicates production needs to kitchen personnel daily.
- Assist Executive Chef, Executive Sous Chef and Chef de Cuisine with all kitchen operations and preparation.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Develop, design, or create new applications, ideas, relationships, systems, or products, including artistic contributions.
- Assist in determining how food should be presented and creates decorative food displays.
- Work to continually improve guest dining satisfaction while maintaining the operating budget.
- Supervise all kitchen areas to ensure a consistent, high quality product is produced.
- Ensure sanitation and food standards are achieved.
- Provide information to supervisors, co-workers, and staff by telephone, in written form, e-mail, or in person.
- Improve service by communicating and assisting to understand and guest needs, providing guidance, feedback, and individual coaching when needed.

KNOWLEDGE, SKILLS, AND ABILITIES

- Certificate in culinary arts or relevant field
- 6+ years' experience as a Cook/Line Cook in a resort or fine dining setting
- 2 years' experience in Culinary Management
- Knowledge of world class hospitality and service management
- Proven ability to lead and manage a culinary 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

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

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