



Executive Chef Description

Join the management team of the Idaho Rocky Mountain Ranch, one of the country's exceptional Dude Ranches, as Executive Chef. IRMR is a historic, upscale guest ranch whose dining program has grown in quality and reputation, emerging as an increasingly important aspect of the overall guest program. The food program includes breakfast, packed picnic lunch and dinner for 50 lodging guests, and a limited number of by-reservation dinner guests. Fine food and gracious hospitality are hallmarks of the Ranch, with 26 staff hosting 50 lodging guests.

Artfully presented, creative menus, using the finest fresh ingredients, local when possible, are offered with a weekly schedule of 4 multi-course fine dining evenings in the Lodge, two barbecues of differing menus, and one Dutch oven dinner at our Meadow Site. Breakfast includes a complete continental buffet and full hot breakfast menu in the Lodge dining room. Lunches are prepared for guests to take with them on their days' adventures.

The ideal candidate will have excellent culinary, organizational, management, interpersonal and communication skills, and the stamina, enthusiasm, energy and teaching ability to train, supervise and work effectively with a seasonal staff to provide a high quality food program integral to the outstanding guest experience provided at IRMR.

DUTIES

Administrative

- Develop high quality breakfast, packed picnic lunch and dinner menus and recipes, and baked goods (breads, desserts and pastries), for 42-50 Ranch guests for whom meals are included, and a limited number of by-reservation dinner guests.
- Develop menus and recipes for scheduled special events -- weddings, private parties, exclusive occupancies -- and for meals for 25 seasonal employees.
- Select and maintain beverage list and inventory.
- Purchase and manage food, beverage and kitchen/restaurant supply inventories, and provide reports on same 3 times per year: calendar year-end, guest season opening and guest season close.
- Establish and administer safety standards and practices.
- Schedule kitchen staff.
- Codify menus, recipes, procedures and tasks for the kitchen and kitchen staff.
- Continue development of training materials and manuals.
- Coordinate, cooperate and meet with other management and staff to ensure smooth operations and quality product and service delivery.

Production

- Prepare and present high quality breakfast, packed picnic lunch, dinner meals and baked goods (breads, desserts and pastries), for 42-50 Ranch guests for whom meals are included; and menus and food for a limited number of by-reservation diners, scheduled special events (weddings, private parties) and meals for 25 seasonal employees.
- Cook along with other staff, per the designed schedule.

Human Resources

- Interview and hire seasonal kitchen staff, in cooperation with lodge manager.
- Train, supervise and motivate seasonal kitchen staff, initially and throughout season, in all assigned duties – food preparation and presentation, safety and other kitchen practices and procedures, proper staff communication.
- Design, schedule, supervise, coordinate, and participate in activities of the culinary team and other kitchen personnel, providing leadership by example.
- Follow approved procedures and practices in supervisory role and in all communications with staff.
- Build and sustain high morale among crew, emphasizing a team approach, and integrating importance of guest service.
- Work cooperatively with all departments and managers, under the direction of the lodge manager, promoting and enhancing the overall Ranch program by example and leadership.

Finance

- Prepare and monitor food, beverage and kitchen/dining operations budgets.
- Meet cost of sales targets in food, beverage and kitchen/dining operations budgets.

Operations

- Manage the daily operation of the kitchen.
- Ensure that all recipes, menus, food preparation and presentations meet the Ranch's commitment to quality.
- Maintain a safe, orderly and sanitized kitchen.

Physical Plant

- Organize and manage the kitchen and dining physical plant, including equipment.
- Coordinate with maintenance staff to ensure safe, efficient, proper operation and servicing of equipment.

BAROMETERS OF SUCCESS

Performance of duties will be evaluated annually by managers, based on guest, owners' and managers' comments and feedback, and meeting cost of food, beverage and kitchen/dining room budget targets.

Employment period to begin Spring 2012; initial two year commitment desired. The guest season is mid-June to mid-September; employment season is April through October 31, with possibility of year-round. Room and board provided.

The Executive Chef works in concert with, and under the supervision of, the Lodge Manager. Letters of interest and resumes may be sent to Sandra Beckwith, Lodge Manager at Sandra@idahorocky.com or faxed to 208. 774-3477. For additional information contact Sandra via email or phone at 208. 774-3544.