



LODGE

Guest Services Host/Office Assistant

Work as part of the guest services team, under the supervision of the lodge and office managers, acquainting guests with all aspects of the Ranch program, providing office support and assisting with dinner beverages and seating. A 5 day work week allows time to explore one of the most spectacular recreational areas in the country. We're looking for folks with a solid work ethic and positive attitude who are strong team players, enthusiastic, personable, responsible and seeking a good summer employment experience. Office, customer service or dining hosting experience is a plus, but training is provided for all positions. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.

Guest Services Host/Children's Program

Design activities and crafts for children for a 3 hour time period three nights a week during the dinner hour. Safely implement these activities with the children of Ranch guests during these hours. Work as part of the guest services team, under the supervision of the lodge manager or shift supervisor, acquainting guests with all aspects of the Ranch program, providing office support and assisting with dinner beverages and seating. A 5 day work week allows time to explore one of the most spectacular recreational areas in the country. We're looking for someone with a solid work ethic and positive attitude who is a strong team player, enthusiastic, personable, responsible and seeking a good summer employment experience. Office, customer service or dining hosting experience and experience with children are a plus, but training is provided for all positions. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.

Lead Housekeeper

Work as the Team Leader, with our 5 person housekeeping team, cleaning 22 accommodations (cabins and lodge rooms) and other guest areas, laundering linens and maintaining inventory and supplies. A 5 day work week allows time to explore and enjoy one of the country's most spectacular outdoor recreational areas. We're seeking a person with the ability to oversee while working with a team of 5 housekeepers, paying close attention to overall responsibilities and room details, with a solid work ethic and an enthusiastic, positive attitude. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.

Housekeeper

Work as part of the housekeeping team and under direction of the housekeeping manager and lead housekeeper cleaning 22 accommodations (lodge rooms and cabins), the Ranch common use areas and laundering guest linens. A shift as evening dishwasher is often a part of the housekeepers' 5 day work week. This 5 day work schedule allows time to explore and enjoy one of the country's most spectacular outdoor recreational areas. We're seeking individuals with a solid work ethic, who are strong team players, responsible, enthusiastic and have a positive attitude. Experience is a plus, but training is provided for all. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.

Waitstaff

Serve breakfast and dinner meals to 50 ranch guests, as part of the waitstaff team, under the supervision of the head chef and lodge manager, during a 5 day work week. Evening meals in the historic lodge dining room are served country fine dining style; barbecues, wood-fire artisan pizza and Dutch oven buffets are held outside in scenic ranch locations. We're looking for folks with a solid work ethic and positive attitude who are strong team players, enthusiastic, personable, responsible and seeking a good summer employment experience. Experience is a plus, but training is provided for all positions. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.

KITCHEN

Sous Chef

The Sous Chef will fulfill the duties of the Executive Chef, as directed by Chef when Chef is not present, organize, prep and produce high quality dinner meals -- multi-course fine dining menus, barbecues, Dutch oven dishes and wood-fired oven meals -- and fill in wherever needed in the daily operations of the kitchen, including cooking breakfast, lunch, dinner and employee meals, doing dishes, and putting orders away. As second-in-command, Sous is expected to keep staff morale high and maintain a positive and professional attitude towards all employees and guests. Ability to create daily menus and dishes, perform managerial tasks constructively, think on your feet, and a working knowledge of fine Ranch cuisine are important qualifications for the Sous Chef. The Sous is expected to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

Baker

Working under the direction of the head chef, the baker is responsible for producing high quality breads, desserts, breakfast pastries and candies for up to 50 guests per day, as well as making guest sandwiches, and assisting with preparation of guest and employee meals. Ability to bring personal food experiences to the IRMR Kitchen to enhance our food program and guest experience, exhibit and maintain a positive, professional and mature attitude with all employees and guests and contribute to positive employee morale are important qualifications. The baker is expected to be able to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

PM Line Cook

The principal duty of the PM Line Cook is to assist the Executive and Sous Chef to organize, prep and produce high quality dinner meals -- multi-course fine dining menus, barbecues, Dutch oven dishes and wood-fired oven meals. PM Line Cook is also expected to: fill in for or assist in other kitchen positions as needed throughout the summer, which duties may include baking, cooking breakfast or preparing lunches; assist with employee meals; contribute to positive staff morale; and, maintain a positive and professional attitude towards all employees and guests. Ability to bring personal food experiences to the IRMR Kitchen to enhance our food program and guest experience, grill, sauté, prep and plating skills, and knowledge and operation of an outdoor BBQ are important qualifications. The PM Line Cook is expected to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

AM Line Cook

The principal duty of the AM Line Cook is to prep and cook breakfast for up to 50 guests and 25 employees 5 mornings a week. Additional duties are: Working with the Chef or Sous Chef on daily breakfast specials; prepping for dinner after breakfast service is completed; filling in for or assisting in other positions wherever needed throughout the summer; and, performing other duties in the kitchen as necessary, which duties may include helping to make guest sandwiches, maintaining the staff food area and supplies, preparing employee meals, and doing breakfast dishes. PM Line cook is also expected to contribute to positive staff morale and maintain a positive and professional attitude towards all employees and guests. Ability to bring personal food experiences to enhance our food program and guest experience, produce high quality breakfast food skillfully and quickly, and plate dishes professionally and consistently are important qualifications. The PM Line Cook is expected to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

Prep Cook

The principal duties of the Prep Cook are to prep for and prepare guests' gourmet sandwiches, help out with morning dishes, maintain staff area and supplies in the kitchen, and maintain the highest standards for cleanliness in the kitchen. Additional duties are: assist with baking on the baker's days off; cook breakfast on the AM Line Cook's days off; assist with preparation of employee meals; help with garde manger/desserts a few nights a week; and, perform other tasks as assigned to assist with the day's menu preparations. The Prep Cook also is expected to contribute to positive staff morale and maintain a positive and professional attitude towards all employees and guests. The Prep Cook is expected to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

Dishwasher/Prep Cook

The Dishwasher/Prep Cook's main jobs are to keep the dish pit free and clear of all dishes during their shift, put all dishes/pots/pans/utensils away, clean and close the dish pit at the end of the day/shift, and assist the pm cooks in closing the kitchen. Additional duties may include: making guest sandwiches; prepping and/or preparing food; putting orders away; preparing staff meals; and, other tasks as assigned by Chef. The Dishwasher/Prep Cook is also expected to exhibit and maintain a positive, professional attitude in the kitchen and with all employees and guests throughout the season, and contribute to positive employee morale. The Dishwasher/ Prep Cook is expected to work split shifts if necessary, as are all kitchen employees, during the 5 day work week.

RANCH

Maintenance/Ranch Hand

THIS IS NOT A WRANGLER POSITION. Working under the supervision of the ranch manager and head maintenance person, daily maintenance of guest ranch property and structures, e.g. fence repair, pasture irrigation, firewood cutting/splitting, pool cleaning, lawn care, and duties as assigned that could include minor plumbing/carpentry/electrical repair. Seeking an individual who is friendly and willing to learn new skills, has a solid work ethic, capacity to do physical labor, ability to work independently, and knowledge of safe operation of power tools and equipment. Previous maintenance, ranch or construction experience a plus, but not necessary. Starting salary is \$1,300 per month for a 5 day workweek; a room and board package is available on the Ranch, which most employees choose as housing options in the area are limited. A completion bonus is paid to all employees who complete the season. Additional bonus may be awarded based on exceptional performance.