

Prep Cook / Sous Chef – 2019 Season

[Rawah Guest Ranch](#) in Glendevy, CO is looking for an experienced, dedicated, hardworking, and reliable Prep Cook/Sous Chef to join our staff for the 2019 ranch season which runs May 13th, 2019 through October 5th, 2019. Applicants must be available for the duration of the season, with flexibility for minor travel if already scheduled and coordinated in advance with management and team members (weddings, etc.).

The ideal candidate for this position will possess the following qualities:

- Possesses a hardworking and self-driven work ethic
- Understands and prioritizes work-related responsibilities before and above personal recreation/free-time
- Follows instructions and works cooperatively with management and coworkers
- Able to independently identify and complete additional tasks that have not been assigned by management in order to support the entire staff
- Ability to relate well with guests *and* team mates in a professional and service-oriented manner
- Positive attitude with ability to demonstrate flexibility and adjust to shifting responsibilities as unexpected tasks arise
- Willingness to work beyond specified hours during busiest weeks of the year and/or as other team members need coverage for personal travel/emergencies

Job Duties:

- Function as second in command in our kitchen, following our Executive Chef's specifications and guidelines
- Employ his/her culinary and managerial skills in order to play a critical role in maintaining and enhancing our customers' dining experiences and satisfaction
- Must be versatile in the kitchen with a good knowledge of all phases of operation
- Additional kitchen duties as assigned: dish washing, food prep, kitchen cleaning/maintenance, menu planning, etc.

ALL Staff Members:

- ALL members of the Rawah Guest Ranch staff will be asked to fill additional roles on the ranch in other departments as necessary (i.e., supporting the Rawah Kids Program, Front Desk, etc.)
- ALL members of the Rawah Guest Ranch staff will be assigned to host and participate in multiple evening activities and special events throughout the week

Requirements:

- The nature of this position requires that a candidate have a **minimum 5 years of experience in casual fine dining/fine dining**
- Stand/walk for long periods of time without breaks, bend, push, pull and lift up 50 lbs or more with ease
- Fluency in English
- HS Diploma or equivalent

Why Rawah?

- Competitive pay with overtime, room and board included
- Colorado's most spectacular work environment, in the heart of the Roosevelt National Forest

- Enjoy all the ranch has to offer in your time off (generally Wednesday late mornings following guest departure, until Thursdays mid-day; additional personal time off during the week will be coordinated with Management and co-workers in your department)
- Amenities: Wifi, on-site land lines for personal phone calls (no cell service on the ranch)

To Apply:

- Submit your resume with references to: jobs@rawahranch.com. Be sure to note YOUR NAME and the POSITION you're applying for in the subject line.
- Example: "Subject: John Doe – Wrangler"

Thank you for your interest in joining the 2019 Rawah Guest Ranch staff. We really think there is no better place to work. If we believe you are a good fit for the team, we will contact you with further interest.

Tim & Meg Dyer
Ranch Managers