



Job Announcement - Executive Chef

Job Title:	Executive Chef	Job Category:	Full Time
Location:	Branded Rock Canyon Ranch, Main Lodge, 4410 County Rd 209, DeBeque, Colorado 81630		
Reporting to:	Hospitality Manager, General Manager, Owners		
Travel Required:	The worksite is in a remote location on county-maintained gravel roads, and requires employee to have access to reliable vehicle transport. AWD or 4x4 capabilities are highly advised.		
Compensation:	Hourly, Starting at \$27/hr or Based on Experience. Bi-weekly paychecks are issued the week following the end of the pay period. Overtime in excess of 40 hours per week is 1.5x hourly rate, and holiday overtime is 2x hourly rate.		
Position Type:	Full Time, 30+ hours per week, with expectations of overtime during busy periods or to complete essential projects/tasks.		
Other Benefits:	<ul style="list-style-type: none"> • Fractional gratuity from paying guests. General tip pool is calculated by number of hours worked during course of guest group dates. • Paid time-off; medical, dental, vision and 401k options: <i>available after 30 days of continuous employment</i> • Staff discount on ProShop retail items (non-firearm). • Temporary staff housing is available during events or inclement weather. <i>No full time housing available.</i> Nearest towns are DeBeque, Parachute, Grand Junction, and Rifle Colorado. • Option to participate in ranch wildlife management hunts for deer and elk. 		
Starting Date:	Immediate upon finding suitable candidate		
Worksite Description	<p>Branded Rock Canyon is a 15,000 acre private guest ranch in western Colorado. We offer world class luxury accommodations and superb western hospitality for our guests. The ranch is a popular destination for corporate and private group retreats. Our activity program includes precision shooting and hunting courses, fishing, 4x4 touring, horseback riding, wingshooting, and other outdoor activities. Typical group sizes are 15-30 guests, averaging 4 nights. Busy season runs early April - end of December, with winter months reserved for smaller groups, time-off, and maintenance.</p>		
To Apply for this position:	<p>Send cover letter, resume, and copies of any supporting documentation to Hospitality Manager Luana Leon, lodge@brandedrock.com or mail to Branded Rock Canyon Ranch, attn: Luana Leon, PO Box 169, DeBeque, CO. 81630. This facility requires advance reservations, please do NOT apply in person.</p>		



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JOB DESCRIPTION

We are searching for a skilled and creative executive chef to deliver 5-star quality meals to guests and owners visiting our luxurious private guest ranch. Meals are typically served family-style and are pre-selected by guests in advance of arrival. We do not offer selections from a standard "restaurant" menu. Duties of this position include:

- Responsible for all food production onsite. This includes preparing meals and completing prep support as needed.
- Create a variety of healthy cuisine menu options, incorporating locally-sourced wild game and other meats, seafood, fresh produce, and seasonal products. Identify and introduce new culinary techniques.
- Provide well-portioned and beautiful presented plated meals, or decorative buffet meals, depending on group size and requests.
- Possess the ability to be flexible with meal times, guest head count, dietary or allergic requirements, and special requests.
- Maintain compliance of kitchen, food prep, and cold/dry storage with all local and industry standards of highest professional food quality, sanitation, and health codes.
- Act as Certified Food Protection Manager for the property.
- Assist our Hospitality Manager with recruiting, hiring, training and supervising kitchen staff
- Prepare, assign and delegate responsibilities for assistant chefs and food prep personnel. Provide oversight and training of assistant or secondary chef
- Ensure safety of team members and cleanliness of facility and equipment
- Monitor inventory of food, beverages and supplies, and assist Hospitality Manager in preparing purchase orders with vendors to fulfill inventory and event needs.
- Ensure all food and equipment store areas and refrigerator and freezer are organized and in compliance.
- Provide the highest quality of customer service to guests and owners at all times, to ensure customer satisfaction and highest product quality.
- Perform other tasks as assigned by Ownership and Managers.

QUALIFICATIONS REQUIRED:

- Minimum high school level or equivalent education
- Culinary degree or related certification
- 2+ years experience in similar capacity/function as a head chef, or assistant chef at high end property.
- Current Colorado Food Protection Manager certification, or ability to qualify immediately.
- Possess exceptional people skills, with an energetic and outgoing positive attitude. Able to work long hours and maintain a flexible schedule during our busy season, to perform job duties as required for guests and owners.
- Strong leadership and organizational skills, and attention to detail
- Ability to use MS Word & Excel (or Mac Pages/Numbers), email, and phone skills to complete your tasks and communicate.
- Proof of USA citizenship. If you are not a citizen of the USA, you must provide proof of Green Card or work VISA. Must be able to effectively communicate oral and written English language.
- Must have valid driver's license and personal transportation suitable for area roads and weather conditions.
- Must be able to safely lift up to 50 pounds
- The desire to join a fun and rewarding property and hospitality team, and to dedicate your time and energy to turning our guest ranch into an award-winning facility.