

PATS PEAK SKI AREA

Assistant Culinary Services Director

Job Description

Position: Assistant Culinary Services Director

Updated: March 2021

Supervisor: Culinary Services Director

Overview: Responsible for all hiring, training, scheduling, and supervision of culinary services staff. Operation is twofold: Winter: Quick paced "grab & go" hot and cold food with auxiliary higher end pub satellite location (80% vs 20% respectively). Summer: Weddings, parties, and company outings. This is a hands on position for an individual to have the ability to learn from the best...

Job Description:

QUALIFICATIONS

1. Previous experience relating to quality and quantity food *production* (including determining amount of food to be ordered and prepared, ability to plan to ensure food items are ready for service at meal time, etc.)
2. Training in ServSafe food sanitation.
3. Ability to effectively train, coordinate duties and delegate responsibilities to the staff. Staff numbers in excess of 40.
4. Ability to work as a member of a team with Culinary Service Director, Banquet Manager, and Sous Chef.
5. Be able to prepare recipes and food, cook, and design menu. This is a working hands-on position.

SPECIFIC RESPONSIBILITIES

1. Ensure that proper health and safety standards are maintained in the preparation, service, and storage of all food items.
2. Work with the Culinary Service Director (CSD) in coordinating staff, preparing and serving food during banquet season and high-volume food service locations during ski season.
3. Serve as Kitchen Manager during Ski Season.
4. Staff hiring, training, scheduling and management.
5. Assist with inventory and ordering. Computer Skills. Proficient in MS Office.

Locations: Tradewind's Café, The Sled (winter)/Sun (Summer) Pub, Twisters Pizza & Ice Cream Company, & Summit Café (TBD). Successful candidate will develop additional revenue streams.

What we expect of you:

Energetic person that can work in a fast paced environment and change direction on a dime. Able to follow directions with limited supervision. Ability to handle high stress/peak load environment. A successful applicant will keep drama to minimum, step back, develop, and implement management changes, as necessary, and execute effective plan.

Requirements:

- Lifting and stairs are required.
- Stand for long hours.
- Ability to work evenings, weekends and holidays.
- Ability to work in a fast-paced environment.
- Ability to work with young, inexperienced, seasonal employees and foreign J-1 visa employees.

- Work well and cohesively with other team members.
- Wear uniform at all times while on duty.

What to expect from us: Work schedules vary, operation is seven days a week/14 hours a day. You would not be expected to work that schedule but you must ensure its successful operation. Operating schedules and service demand are influenced by weather conditions and guest attendance. Pats Peak provides uniforms. Employment is year round. Work load:

Winter Season is usually from the beginning of December through the end of March.

Banquet Season: is usually from mid – May through Nov 1. Expect to work all weekends. (45-55 weddings annually)

This is a full time, year- round position. Compensation is commensurate with experience. Benefits include health insurance, generous profit sharing & 401(k) match. We offer educational reimbursement, family season passes, equipment rental, lessons, meal vouchers and discounts in our retail shop. This position allows the right candidate to demonstrate skill in food production and management, and offers an opportunity for incredible advancement. A successful, motivated applicant will see a blank canvas – ready for paint – in front of them.

