

The Retreat at Silvie's Valley Ranch is one of the top Golf Resorts in the United States. We are looking for a sous chef. This opportunity is perfect for a candidate who loves wide open spaces, ranch style living and the great outdoors.

JOB RESPONSIBILITIES

- Preparing meals and food to meet the specifications of guests in a timely manner
- Properly measuring kitchen ingredients and food portions
- Ensuring kitchen staff adhere to set standards, procedures, department rules and sanitation requirements
- Using kitchen knives and equipment such as grills, ovens, steamers and warmers in food preparation
- Managing the kitchen inventory and ensuring supplies are fresh and of high quality
- Ensuring proper food temperatures when cooking and proper storage afterward
- Keeping the workstation and kitchen equipment clean, organized and sanitized
- Taking charge of kitchen opening, closing and other side duties as directed by the Executive Chef
- Baking experience a plus!

Line Cook/Prep Cook

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- Assisting with stocking and setting up the kitchen stations
- Preparing food including cleaning and cutting the ingredients and cooking main dishes, desserts, appetizers and snacks
- Plating prepared foods based on Executive Chef's guidance
- Working with servers to ensure that orders are completed according to request and on time
- Washing and cleaning the kitchen and cooking utensils and storing the equipment at the end of shifts
- Ensuring that the kitchen operation procedures and hygiene meet food safety standards and regulations

- At least one year of cooking experience
- Excellent kitchen administration knowledge and ability to work as part of a team
- Strong organization, multi-tasking and active listening skills
- The ability to work on your feet for most of the day and lift 30 pounds at a time
- Exceptional time management skills
- Bread making and dessert making experience

- Competent with eggs

Pasture to table: Homestead inspired, which means:

- Organic grass-finished, single-sourced beef (cattle)
- Organic browse-finished, single-sourced chevon (goat)
- Microgreens grown in the Silvies kitchen - garnish
- Herbs grown in garden outside lodge
- Native Plants
- Ranch Spring Water
- Primarily beef and goat in every meal and every course - we are a livestock ranch; people expect red meat
- Butchering and whole animal experience required
- BBQ smoking meats is a must
- Fine dining experience is a plus

Housing provided at a low cost