

Hilary McDonald

From: Michelle Rodgers <michelle.mtsprings@gmail.com>
Sent: Thursday, September 9, 2021 11:34 AM
To: Hilary McDonald
Subject: Placement on Job Board for Graduates

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Hi Hilary,

I am part owner of Mountain Springs Lodge, a resort in Washington State, near the vacation town of Leavenworth. We have been in operation for almost 30 years providing lodging, a venue for weddings, several onsite activities, which include horseback rides, sleigh rides, snowmobile tours and zipline tours.

I am reaching out to you in hopes of being placed on a job board for your graduates. Housing may be included in our package. You can visit our website at www.mtsprings.com or Facebook page @mountainspringslodge. Please send all resumes to michelle@mtsprings.com. Our job positions are listed below:

Chef for Family-Owned Resort(Plain)

19115 chiwawa loop rd

compensation: **DOE**

employment type: **full-time**

Mountain Springs Lodge is seeking an experienced and creative banquet chef to lead a tight-knit team in planning and executing high quality wedding reception dinners, events and restaurant meals.

Excellent customer service and leadership/teamwork skills, high work ethic and a positive attitude are required for this position.

Job responsibilities include

- *Manage and train all kitchen staff, communicate well and work closely with other managers and employees.
- *Manage all aspects of the kitchen, from planning, pricing and preparing meals from 300-person banquets to intimate weddings, to weekly Sunday Brunch to lunch and seasonal dinners.
- *Create menus for and execute special event meals such as Winemaker & Brewmaster Dinners, Mother's Day & Easter Brunches
- *Maintain a clean and organized kitchen, from refrigerator and freezer space to the grill to the office.
- *Place and check in orders, ensure quality of all items
- *Ability to relate and communicate well with clients: meet and plan menus with brides & grooms and event planners
- *Ability to work positively in a fast-paced environment
- *Strong attention to detail

Sous Chef/Line Cook

We are looking for a professional Sous Chef to be the second in command in our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ its culinary and managerial skills in order to play a critical role in maintaining and enhancing our customers' satisfaction.

Responsibilities

- Help in the preparation and design of all food and drinks menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely way that meets our quality standards
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff, establish working schedule and assess staff's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Skills

- Proven experience as a Sous Chef
- Understanding of various cooking methods, ingredients, equipment and procedures
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with industry's best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)
- BS degree in Culinary science or related certificate would be a plus

Chef de Cuisine(Plain)

19115 chiwawa loop rd

compensation: **\$60,000 plus gratuities**

employment type: **full-time**

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- *Strong attention to detail

Thank you for your consideration and help!

Kind regards,

Michelle Rodgers

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Michelle Rodgers
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