

# Elk Mountain Resort

## Requirements

3 years

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## Job Details

The Restaurant at Elk Mountain Resort seeks a Chef de Partie. Ideal candidates will have at least 3-5 years of experience, with increasing levels of responsibility, in a fine dining environment.

This position will be exposed to and trained on the stations within the kitchen. In addition to technical skill, the ideal candidate must have strong interpersonal and communication skills and the ability and drive to learn and contribute.

**Our company culture is founded on mentorship and providing a solid foundation of skills to support our profession. With some of the highest wages, as well as:**

- Employee Assistance Program
- 50% off Employee Meals Provided
- Access to Educational Classes
- Discounted employee perks at resort

If this opportunity doesn't interest you, but you have a culinary background, share your resume for future consideration.

## Who we are:

Elk Mountain Resort and the people we inspire are dedicated to setting new restaurant standards in service, cuisine and employment experience. Our goal is to collaborate with talented restaurant professionals and offer opportunities to learn and grow within the profession. We seek inspired candidates who are passionate about food, wine and service.

*We are an Equal Opportunity Employer that is committed to inclusion and diversity. We take affirmative action to ensure equal opportunity for all applicants without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, veteran status, or other legally protected characteristics.*

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## Compensation Details

Compensation: Hourly/Salary (Based on Experience)

Benefits & Perks: Dining discounts, Wellness program, housing assistance

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## Required Skills

Advanced Knife Skills

Basic Knife Skills

Dressing Making

Family Meal Preparation

Fish Butchery

Food Safety Knowledge and Certification ( Serve Safe )

Meat Butchery

Receiving

Sous Vide