

Head Chef, Blizzards Pub at Shawnee Peak

Shawnee Peak Ski Area in Bridgton, ME is looking for an enthusiastic & experienced individual to join our team as Head Chef / Cook to manage Blizzard's Pub, our vibrant full-service restaurant.

A positive attitude and a love for the culinary field is a must! The position is full-time, Seasonal. For interested candidates, we offer the option for year-round employment which will entail working as head chef at Camp Winona on Moose Pond in the summer months.

Competitive compensation, based on experience. Benefits include a complimentary season pass and free food. Additional benefits may apply after one consecutive year of employment. For full-time, year-round employees we provide Health Insurance.

Responsibilities:

- Management of the Food Service Operations to include but not limited to:
 - o Meal prep, cooking, presentation, inventory & ordering, menu creation
 - o Ensure professional cleanliness and following all health codes & regulations, including food safety / health inspections
 - o Hire / Train / Manage staff and ensuring they are dressed appropriately and displaying courteous behavior to all guests and employees
 - o Maintain appropriate staffing levels and food inventory / cost of goods
- Oversee all aspects of Blizzards Pub, but also contribute to the success of other food offerings at Shawnee Peak including outdoor pop-up's and functions.
- Be able to work holiday and weekend periods and other times as dictated by business levels and requirements
- Take direction from Senior Management and Ownership on ad-hoc basis

Qualifications:

- Degree or credentials in hospitality or at least 10 years of experience, of which 3 or more are in a leadership role.
- Required to have a valid ServSafe certification
- Must be a self-motivated person that is reliable and honest
- References may be required

How to Apply:

Please submit a resume & cover letter to jobs@shawneepark.com All candidates are required to pass a drug test as a condition of employment.