



CHEF MANAGER

The Twin Lakes Inn - Twin Lakes, Colorado

To apply: Send us an email (no calls please) describing why this is the ideal job for you. Attach your resume (Word or PDF only).

Info@TheTwinLakesInn.com

The Twin Lakes Inn is located in the heart of historic Twin Lakes Village, at the base of Mt Elbert, Colorado's tallest peak, and directly on the scenic byway to Independence Pass. Just beyond our front door are the largest glaciated lakes in Colorado, National Forest Service and Wilderness areas, along with some of the most scenic mountain vistas in the Rockies. Twin Lakes is at the crossroads of the Colorado Trail, the Continental Divide Trail, and is home to the hiking trails for several 13,000- and 14,000-foot peaks. Endurance racing fans know the legendary Leadville Race Series bike and run events traverse the Twin Lakes region. The lakes and the nearby Arkansas River attract paddlers and sportsmen from far and wide.

ABOUT THIS JOB

The Twin Lakes Inn seeks a talented, dedicated full-time Chef Manager to continue our success as we enter our 3rd season. Our desire is to find someone who is committed to the restaurant and the community. Our 11-room Inn attracts a wide audience ranging from thru hikers to peak baggers to outdoor enthusiasts as well as travelers going to/from Aspen over Independence Pass.

During our high season the Inn serves dinner nightly with a limited bar menu that's available beginning in early afternoon. Continental breakfast is included for lodging guests. The Inn's first priority is to lodging guests and, as available, we offer dinner seating for community and public guests. We are looking for a Chef Manager to continue the "Colorado comfort cuisine" we've come to be known for while also presenting healthy and endurance-oriented offerings for our active, adventure-seeking clientele.

The kitchen will use local vendors where practical. The Chef Manager will maintain profitable food margins, manage all kitchen operations, enforce quality and cleanliness standards, supervise all kitchen and sanitation staff, prepare kitchen work schedule, create recipes and cost-out menus, maintain inventory and order food. The Chef Manager will work in hand with our Management Team to bring a high-quality, high-value experience that our guests will continue to assign top ratings.

Primary Accountability:

- Menu development
- Food quality
- Food costs
- Kitchen safety
- Ordering
- Sanitation
- Consistency of highly rated (by customers) service
- Valued part of the overall management team
- Seasonal opening & closing duties
- Operations and marketing participation as required

Chef Manager – The Twin Lakes Inn (cont.)

Experience/Education:

- 3-5 years of progressive culinary experience
- 3+ years of culinary management experience
- Culinary education preferred
- Follow HACCP guidelines
- Serv Safe and TIPS Certification
- Proficient with NCR/Aloha POS including reporting and security functions
- Skilled with Microsoft Office applications including Word, Excel
- Email and social media marketing skills helpful

Scheduling Requirements:

- Ability to get the job done in a timely manner
- Ability to work all necessary hours each week during high season
- Ability to work a variety of shifts, including weekends, days/nights, and holidays

Training and Development:

The Chef Manager has the responsibility to train all kitchen employees on the menu, service, sanitation, and proper company procedures.

Effective Business Management:

The Chef Manager must adhere to effective business management disciplines to maintain profitability, recognizing new revenue opportunities that complement our brand, and creatively “raising the bar” for our guest experience without sacrificing service.

Total Customer Satisfaction:

Serving and providing the ideal guest experience and product. Giving the guest something to bring them back and generate consistently positive word-of-mouth advertising.

Knowledge/Special Skills:

In addition to basic food knowledge required, being able to multi-task, direct, and plan for the future is a critical component. Sanitation is another key to success.

Marketing/Sales:

The Chef Manager is expected to participate effectively in marketing and sales efforts, beginning with the design and creation of menus that consistently attract customers. Further, contributing ideas regularly to be featured in our email and social media efforts that engage our customers and that help increase a profitable and enthusiastic customer base marked by consistently high quality scores and repeat stay-and-dine clientele.

The Twin Lakes Inn | 6435 E State Highway 82 | Twin Lakes, CO 81251