

# Chef

## Frenchglen Hotel

Frenchglen, Oregon, Southeastern Oregon

**\$800.00 / week + tips (full time)**

**Part time positions also available**

The Frenchglen Hotel is a Oregon State Heritage Site with a 13-room hotel and small restaurant. Frenchglen is a beautiful remote setting at the base of Steen's Mountain, across the street from Malheur National Wildlife Refuge, and along the Oregon Desert Trail. The town is remote, with 12 residents and an hour drive to the nearest shopping and dining (Burns, Oregon).

We have a small team of about 6 staff supporting seasonal operations March 15-October 31st. We are looking for team members to join for the 2024 season. We aim to provide staff with 4 day work weeks to enjoy the beautiful area with sufficient time off. Schedule dependent on staffing.

Room and board is included for seasonal staff, though couples applicants or staff with RV or trailers are encouraged to apply due to limited housing. Bonus pay for RV accommodations is available.

Our team is looking for an experienced chef to support with breakfast service, family-style dinner preparation, and sack lunch fulfillment. Our team members do a variety of tasks to support operations. The Chef works as part of a team with the Head Chef and 2-3 housekeepers and servers. Flexible season dates available, candidates need to commit to at least 10 week job duration.

Responsibilities:

- Assist with or independently prep and cook for breakfast service (7:30 AM-9:30 AM) and family-style dinner service as needed, 4-5 days a week. Maximum dinner capacity= 24 guests.
- Support restaurant service activities as needed, including clearing and cleaning of the dining area, taking guest orders, serving meals, supporting kitchen clean up, and dishwashing activities
- Prepares picnic lunches for guests as needed
- Contribute to meal planning and menu generation
- Able to take direction and feedback from Head Chef

- Demonstrates the ability to reduce food waste by utilizing as much of the product as possible and avoiding spoilage;
- Maintains exceptionally clean work environment, responsible for cleaning duties;
- Coordinates with Chef to prepare high-quality dinner entrees for guests with dietary restrictions;
- Supports inventory management, ordering, and potential supply pick up
- Enjoys the challenge of cooking in a remote setting
- Maintains professional appearance and demeanor with guests;
- Courteous and cooperative with staff;
- Follows all food service rules and regulations.

#### Education, Experience, Skills:

- Minimum one year of experience in the restaurant industry;
- Current Oregon Food Handlers Card;
- Team player who works well as a member of a small staff in a communal living setting;
  - courteous and cooperative with staff at all times;
- Excellent communication and interpersonal skills;
- Ability to lift at least 50 lbs, climb stairs, walk on uneven ground

The Frenchglen Hotel is an equal opportunity employer

## How to Apply

Please send a resume with references and cover letter to Mary Murphy at [backcountryhospitality@gmail.com](mailto:backcountryhospitality@gmail.com) with a subject heading stating the position for which you're applying.

**Please note:** At this time we are **unable** to accommodate the H2B and J1 Visa programs.

Applicants must be able to work at least 10 weeks during the season, March 15-October 31. Preference given to applicants with interest in longer duration.