



Human Resources Department

Job Opportunities

Title: Apache Tee Chef
Department: Food & Beverage
Opening Date: January 20, 2010
Closing Date: January 22, 2010
Gaming License Required: No
Positions Available: 1 Full-Time
Pay Rate: Salaried
Shift: Varies

Job Summary: Chef is responsible for the over all kitchen operation and insures all kitchen policies & procedures are followed. Ensures all recipe cards, production sheets, plating guides and photos are followed; Creates daily specials, coordinates production levels, assists in planning and communication of functions with Executive Chef and Executive Sous Chef; Ensures all par level are stocked and requisitioned; Works with team members to organize daily activity, problem solutions to any changes; Ensures EDR is running smoothly and the area is clean and serving good wholesome food; Works with Stewarding to ensure kitchen is up to sanitation standards and reports any safety or sanitation violations to Executive Steward; Conducts weekly meetings with shifts and briefs them on coming shifts to update daily activities; Interviews, hires and trains staff; Coaches and disciplines staff when necessary; Prepares kitchen staff schedules; Assists kitchen staff as needed.

Job Qualifications: High school diploma or general education degree (GED) or four years related experience and/or training; and/or be a culinary graduate from an accredited culinary institution or equivalent combination of education and experience may be substituted. Must supply own work tools. Mescalero Apache Tribal preference; multi-cultural experience preferred.

Mescalero Apache Tribal Preference. Bi-cultural experience preferred.

Applications/Resumes must be submitted to the Human Resources Center located on the 5th Floor, East end of the Inn. Applications/Resumes may be submitted via Fax at 575-464-7310. For more information contact the center at 575-464-7329.

"Best All Season Resort Destination in the Southwest".