



Job Description – Food and Beverage Director/Executive Chef Royal Gorge Route Railroad, LLC

The Royal Gorge Route Railroad is one of Colorado's top travel destinations. The company has grown steadily over the past 11-years, leading the scenic rail industry in raising the bar in providing exceptional guest service, quality dining, and an attention to detail. The Royal Gorge Route is currently seeking an individual that believes in the importance of providing exceptional customer service, providing quality-dining options, along with the ability to ensure profitability in the Food and Beverage department. This individual will be responsible in providing ongoing training for kitchen staff as well as coordinating training of front of the house staff members to ensure consistent, positive guest satisfaction. This individual must possess both fine dining food preparation experience as well as quick service menu preparation.

The Food and Beverage manager will be responsible for working irregular hours, nights, weekends, and holidays. Requires ability to be on-call 24 hours a day. Individual will be expected to spend much of his/her time on the train ensuring exceptional guest experience through effective management and quality assurance. The Food and Beverage Director will be expected to prepare meals ranging from quick service grill entrees to creating entrees for our award winning wine dinners.

Special note to applicants: We are seeking a mature individual with a stellar work history who will bring the experience necessary to ensure that we maintain our reputation as a leader in the industry. We offer a team of talented managers of which the successful candidate will work closely on a day-to-day basis to help grow our company. This will be a demanding position that will require absolute commitment, intelligent thought, entrepreneurial leadership, and effective execution. Our reputation in providing outstanding food and service on a consistent basis must be maintained and grown. Our train provides a unique stage for dining as we offer everything from quick food options in concessions, to grill to order entrees for up to 180 in Vista Dome class and 3-course gourmet lunch entrees for another 180 guests in our upper end lunch and dinner cars. The turn-around is 2-hours and fast paced. Dinner, murder mystery and special 5-course wine dinners require the knowledge and experience that fine dining brings on a 3-hour round-trip train ride complete with outstanding service and delicious food, served hot in a luxurious dining car or observation dome.

Reporting Relationships

Position Reports to: General Manager

Subordinate Staff: prep cooks, line cooks, bussers, and dishwashers.

Basic Functions:

Responsible for the daily operations of the kitchen, and provides **professional leadership and direction to kitchen** personnel. Ensures that all recipes, food preparations, and presentations meet Railroad's specifications and commitment to quality. Maintains a safe, orderly and sanitized kitchen. Demonstrates this by example, using proper food-handling techniques.

Essential Functions:

- Develop and implement menu items appropriate to a changing market
- Analyze food and liquor sales weekly and adjust menu items and pricing accordingly in order to remain relevant and profitable to an ever changing market
- Think creatively and be adaptive to change
- Prepare daily production lists
- Ensure that all stations throughout the train remain stocked before, during, and after each train departure in all classes of service
- Verify that kitchen staff follow all recipes and portions servings correctly

- Ensure that kitchen, dish, and storage areas are clean and organized throughout the train.
- Place food and supply orders with multiple vendors and constantly compare pricing to order the best products at the lowest prices
- Receive products and verify invoicing – Check freshness of merchandise received
- Control food and liquor inventory as well as agreed upon food and beverage cost
- Provide inventory count of food and liquor at appropriate intervals
- Control and minimize food waste and shrinkage
- Hire and train staff to company standards
- Sets excellent customer service and work examples
- Schedule staff efficiently ensuring proper labor management based on demand
- Actively participate as a member of the management team
- Manage proper staffing levels throughout shift
- Oversee kitchen labor and food cost to budgetary requirements
- Perform additional responsibilities, although not detailed, as requested by the General Manager at any time
- Perform other duties as required

Knowledge

- College or culinary training and extensive cooking and production experience is absolutely required
- Commitment to quality service and food preparation
- Basic math skills
- Knowledge of food and beverage training techniques
- Ability to schedule department staff and schedule accordingly
- Awareness of local, state and federal health and sanitation laws
- Understanding of proper use and maintenance of major kitchen equipment, including stoves, refrigeration, slicer, knives, and dish machines.
- A minimum of 2 years working in a food preparation position.
- Knowledgeable in liquor sales and inventory management
- Knowledgeable in designing both high-end menus and quick service, quality grill to order fare
- Must be knowledgeable in Microsoft Word, Excel and Outlook

Skills/Aptitudes

- Professional communication skills, oral and written.
- Actively supervises, motivates and disciplines employees
- Assists with hiring and training of all new employees
- Ability to work in a high-energy and demanding environment
- Must possess organizational skills
- Demonstrates strong leadership skills and is a team player
- Works well under pressure
- Can effectively solve problems
- Able to take direction
- A minimum of two years working in management
- Beverage responsibilities for a minimum of two years.

Salary and Benefits:

- Available immediately
- Full-time
- Salary dependent on qualifications, experience, energy level and charisma
- Health Plan
- Profit Sharing
- Health Club membership