

SMITH FORK RANCH

Smith Fork Ranch is a family owned guest ranch with a current capacity of 26-28 guests. This intimate, high-end guest ranch is located roughly midway between Aspen and Telluride, Colorado. Straddling three miles of the Smith Fork River Valley, its compound of historic buildings sits at 7100 feet altitude, surrounded by 1.2 million acres of the Gunnison National Forest and 10,000-12,000 ft peaks of the West Elk Range of the Rocky Mountains. The ranch is located about 7 miles East of the town of Crawford (pop 350) and 25 minutes from the north rim of the Black Canyon of the Gunnison National Park; 2 hours from Aspen; 2 ½ hours from Telluride; 1 ¾ hours from Grand Junction, 4 ½ hours SW of Denver, Colorado.

While the ranch dates back to the early 20th century, its current life as a high-end guest ranch began in 2002, after an extensive three-year restoration by the Hodgson family. In addition to its stunningly beautiful location, primary characteristics are handsomely appointed accommodations in the rustic tradition; a wine cellar of over 250 outstanding wines; gourmet cuisine; and a wide variety of outdoor activities (featuring fly fishing on extensive private waters, horseback riding, sporting clays, long-bow archery, mountain biking and hiking) customized to the desires of the guests.

Lauded by Food & Wine Magazine, The London Daily Telegraph, Town & Country Travel Magazine, The New York Times and Edible Aspen, SFR has been chosen by Andrew Harper's Hideaway report as one of the top six intimate hideaways in America. The ranch caters to a very high-end niche; a clientele that holds its food and wine experience to extremely high standards.

Smith Fork Ranch is in one of our country's most bountiful food regions; with an abundance of locally raised game, fish, lamb, beef and poultry, fresh organic fruits and vegetables from local farms and our own organic farmstead garden. We are truly a farm-to-table resort.

Position: Head of Dining & Bar and Events

JOB DESCRIPTION

The Head of Dining (who is also the lead dinner server) has the potential to make a large impact on the guest experience at SFR. Front of the house service is a vital area of the operation and requires a high degree of guest interaction and superior people skills.

The person who fills this role must be outgoing, motivated, organized and able to train and lead others. Additionally, this person must have a good working knowledge of hospitality/wait service in a fine dining setting that includes a strong knowledge in wine, liquor and beer.

SFR's culinary team prepares gourmet meals each day, from special local ingredients from Colorado's North Fork Valley – Lamb, Beef, Game, Fish, and some of the country's best locally grown organic fruits and vegetables. Much of the organic produce comes from our own farmstead garden. A full ranch breakfast is served in the Dinner Bell Cookhouse and lunch is served on our outdoor Pavilion Dining Deck. Dinner is a special event and is served in the fireside dining pavilion of the Old Elk Lodge in full view of the Mountains, or in the late autumn, in the cozy Fireside dining room. Other specialty meals during summer season include trail-side breakfast cooked over a campfire during an early morning horseback ride, a dinner on our garden patio and a weekly dinner cookout at a site near the river. The service and execution of each meal/event is of utmost importance to the overall guest ranch vacation experience.

Superior customer service skills, the ability to communicate effectively, and keen attention to detail are vital to the success of Dining Staff and our overall Culinary Experience.



RESPONSIBILITIES

- Training and supervision of all servers and non-servers involved in wait service and hospitality
- Active participation in wait service
- Key participation in planning, preparation, set-up and break-down of meals and ranch organized activities and events
- Proper set-up and organization of our Breakfast Ride, Garden Dinner, Music & Dancing, Cocktail Ride and Cookout
- Scheduling and supervision of Dining Staff members
- Assure that Kid's Dinners are properly executed
- Hands-on involvement in management of all food, wine and bar service related areas including:
 - Breakfast, lunch and dinner; cocktail hour, riverside bar-b-ques, picnic baskets and other alcohol and food service events
 - Alcohol, beverage and dining supplies inventory control and ordering
 - Wine cellar inventory and management
 - Active participation in all areas of dining service

REQUIREMENTS

- Must be at least 21 years of age
- Previous fine dining and bar tending experience
- Must have 2+ years of management experience
- Wine service experience and knowledge of food and wine pairings
- Must be physically fit, able to move quickly and gracefully
- Must present yourself according to SFR standards
- Must have a genuine concern for the enjoyment of SFR guests
- Maintain the highest level of safety while with guests, staff, and self
- Must be physically fit, able to move quickly and gracefully
- Must be thorough and have attention to detail
- Willing to work 5-6 days a week, including evenings, weekends and holidays
- Available for employment from May 1 through November 1
- Have a can-do attitude (All management and staff are required to do a multitude of tasks and should be ready and willing at a moment's notice)

As part of the SFR Supervisory team:

- Contribute to the overall guest experience by participating in some weekly guest events
- Help maintain a high level of morale, dedication and pride in good work among all staff members Genuinely enjoy helping people, enjoy creating and facilitating positive, uplifting experiences for SFR guests and fellow staff members.
- Patient, understanding and generous to co-workers.
- Radiate optimistic warmth and happiness (kind, thoughtful, with a sense that the glass is always at least half full).
- Strong work ethic and "excellence reflex"(a natural tendency to do something as well as can possibly be done).
- Open-minded, with a keen curiosity to learn



Smith Fork Ranch is a close-knit team oriented community. Everyone must be willing to pitch in and help on occasion, where ever needed, including wood cutting, lawn care, housekeeping, washing dishes, vehicles, etc.

The Head of Dining, Bar and Events reports to the General Manager of Smith Fork Ranch

Compensation

Competitive salary based on ability and experience. Housing is available, meals during guest season and share of employee tip pool.

To Apply

Fill out our online application or Mail/Email application, cover letter, resume and photo to:

Smith Fork Ranch

Attn: General Manager

45362 Needle Rock Road

Crawford, CO 81415

Phone: 970-921-3454

Email: employment@smithforkranch.com

