

# 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 20<sup>th</sup> 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 clientele that holds its food and wine experience to extremely high standards.

Celebrating farm-to-table cuisine is an important part of our luxury ranch. Our own farmstead garden cultivates over 80 varieties of herbs, fruits and vegetables without the use of synthetic fertilizers or chemicals. Other special ingredients include superb fresh local lamb, beef, poultry, wild game and fish are selected for our signature blend of rustic and sophisticated cuisine, matched with fine wines from our extensive cellar. The ranch dining experience is not only about delicious, healthy cuisine, but the thrill of discovery. The quest for the best handcrafted, artisanal foods, wines and spirits is part of our genes.

Mealtimes at the ranch, even cocktails, are often found in some of the most spectacular settings: a streamside picnic below towering Saddle Mountain; a horseback ride or hike to a mountain vista for hors d'oeuvres and wine; wine tasting on the pavilion deck with the area's signature Needle Rock rising against the western sunset and dinner near a cozy fire in the historic Old Elk Lodge. Every meal at our Colorado luxury ranch is a relaxing occasion to embellish our guest's stay in this Rocky Mountain paradise.

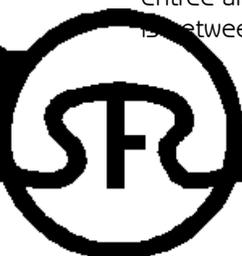
## Position: Sous Chef

### JOB DESCRIPTION

The Sous Chef position is one of the key positions at the ranch. We operate one of the very best, high-end guest ranches in the USA. This requires that we provide a creative, all around 5-star dining experience. SFR seeks a Sous Chef who will work hard to help our Executive Chef achieve this overall goal-someone with energy, organizational skills and dedication. The primary role of the sous chef is to provide critical support to the Executive Chef and the kitchen staff as a whole.

The Sous Chef will have the opportunity to work in one of our country's most bountiful food regions, and to help create cuisine based around wild game, fish, local lamb beef, poultry, fresh fruits and vegetables from our own farmstead garden, as it is an integral part of Smith Fork Ranch's culture. Important factors in the sous chef's success are: ability to manage staff and create daily/weekly work schedules; maintain weekly inventory of food; order all staple products; assist the Executive Chef in purchasing fresh produce from local farms; and help maintain consistent food and labor costs. The sous chef will need strong line cooking skills and help with prep, plating, and cooking of all meals as necessary.

This individual will assist in all kitchen operations, from elegant plated dinners, to casual lunches, gourmet picnic baskets, off-ranch pack trips, streamside cookouts, employee meals as well as equipment maintenance, inventories, and budgeting. Dinner consists of four courses; hors d'oeuvres, first course, entrée and dessert and for each course guests will have the choice one of two options. Our guest capacity is between 26-30 guests each night. During the Summer Season guests will be booked for 6-nights stays



Sunday-Saturday and the kitchen staff is responsible for all guest meals during those days. Three meals a day are prepared for our 20-25 employees as well.

#### RESPONSIBILITIES

- Hands-on cooking duties
- Food and equipment sourcing and ordering
- Kitchen scheduling
- Assist with cost analysis and cost controls
- Quality assurance
- Kitchen cleanliness
- Help nurture strong relationship with local farmers, growers and producers
- Kitchen equipment maintenance
- Special event support
- Staff meal preparation

#### REQUIREMENTS

Creative, hands-on experience in a full-service, fine dining environment is a must (restaurant, hotel, destination lodge or resort). Must have a strong culinary background, outgoing personality, and willingness to mingle with guests. A clean, crisp professional appearance is a must. A culinary degree is highly desirable.

- Two or more years of recent management experience
- Three or more years of Sous Chef / Line experience
- Strong hot line skills
- Solid knowledge of food and beverage
- Ability to maintain a clean, safe, healthy and organized food production area
- Ability to source, secure and purchase product, both locally and regionally.
- Ability to create work schedules and purchase orders.
- Positive attitude and the ability to help train, motivate and supervise the back of the house.
- Ability for ordering, inventory and cost control systems.
- Highly motivated with positive attitude.
- Strong leadership skills.
- Computer skills/internet proficiency required
- Wine training/knowledge a plus
- Strong appreciation of farm-to-table culinary approach
- Desire to live in a remote area; enjoy outdoor activities
- Creative, multi-tasker
- Available to work May 1 to mid October

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 Sous Chef reports to the Executive Chef 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](mailto:employment@smithforkranch.com)

