

Now Accepting Applications! The Flying W Ranch is looking for seasoned BBQ cooks with a strong desire to work, and have fun, at our world-class western entertainment venue!

The Flying W Ranch is currently accepting applications for seasoned cooks for this coming Chuckwagon season and beyond. Our cooks specialize in smoking a variety of proteins, preparing all of our side dishes, and making sure all of our food is ready for serving at 6:30 pm nightly!

Job Duties include:

- Starting and maintaining our large outdoor smokers.
- Trimming and seasoning our proteins.
- Preparing sauces and rubs for future use.
- Assisting with the unloading of heavy cases of food from our delivery truck and placing them in our walk-in cooler and dry storage areas.
- Assisting with the loading and unloading of our food truck and serving lines.
- Breaking down boxes and helping to take out trash.
- Maintaining a sanitary workspace throughout the day.
- Assisting with the cleaning of our smokers on a weekly basis.
- Assisting with washing dishes.
- Following all ServSafe and Health Code Requirements.

The ideal candidate is passionate about BBQ and has worked in the BBQ industry for 1+ years. They are reliable, punctual, and self-motivated. They must be able to multitask while still upholding our high standards of quality and cleanliness. The ideal candidate is someone that truly loves seeing the rewards of his or her work on a day-to-day basis.

Job Type: Full-time (summer) with the potential of full-time year-round.

Pay: \$17.00-20.00 per hour (Based on BBQ restaurant experience)

Preferred Experience:

- BBQ Restaurant Kitchen Experience: 2+ years

Basic Qualifications:

- Must be at least 18 years of age to be considered for this role.
- Must have reliable transportation to and from work.
- Full-Time roles require full availability for any shift, seven (7) days per week, including nights, weekends, and holidays.
- Written and verbal communications skills
- Physical roles include lifting, pushing, pulling, bending twisting, standing, walking, and kneeling.
- Demonstrate good judgment and decision-making skills.
- Must have or be able to pass a Food Handlers Exam within 1 month of starting
- Must be able to pass a background check

This Job Is Ideal for Someone Who Is:

- People-oriented -- enjoys interacting with people and working on group projects.
- Dependable -- more reliable than spontaneous.
- High stress tolerance -- thrives in a high-pressure environment.

Pertinent Information:

- The Flying W Ranch is open 6 nights a week, closed on Tuesdays.
- Shifts start at 2:00 PM and can go as late as 12:00 PM on sold out nights.
- Most shifts are 8 hours long.
- Food is provided nightly.