



Rocky Mountain Biological Laboratory Seeks Dining Hall Manager – Summer 2019

The Rocky Mountain Biological Laboratory (RMBL) is looking for a Dining Hall Manager in Gothic, Colorado for the 2019 summer season between mid-May and the end of August 2019.

The Dining Hall will be open for breakfast, lunch and dinner between June 8 and August 18, 2019. Lunches only are served between August 19 and August 30. RMBL will cater to a 3-day meeting September 6-8 after which the Dining Hall will close for the season. The Manager position will approximately be between May 15 and September 15, 2019.

Job Description (Manager)

- Prepare and present Dining Hall menu, food inventory, cost calculations, scheduling, code of conduct;
- Hire Dining Hall staff;
- Open and close the kitchen at beginning and end of Dining Hall season (this takes approximately 2 weeks at both ends of the season).
- Order all food and other supplies as needed;
- Schedule and evaluate;
- Coordinate with and train any Dining Hall staff, as necessary;
- Ensure that all meals are on time and properly cooked. Meal times are at 7am, 12Noon, and 6pm, 7 days a week, in the time frame that the Dining Hall is open;
- Work with Administration office to post Dining Hall information on website;
- Post weekly menus on RMBL website and in Gothic;
- Keep a clean commercial kitchen, servery, and main dining room throughout the season. Make the eating area a pleasant place to hang out – e.g. noise management between meals.
- Oversee and update the meal sign-up binder;
- Provide coffee, hot water/tea, cold water, condiments, and appetizers for scheduled meetings;
- Ensure that employees understand how to safely use all kitchen appliances, know the location of first aid items, and understand how to respond to emergencies;
- Ensure safe practices are used for storage and preparation of food, including maintaining compliance with the Colorado Retail Food Establishment Rules and Regulations as issued by the Colorado Department of Public Health and Environment, and respond to all inspector visits;
- Manage Dining Hall staff to observe RMBL rules and regulations and proper integration into the RMBL community. Maintain a positive relationship with and amongst Dining Hall staff, with the goal of all Dining Hall staff acting as RMBL role models.



Additional Information

- Food service experience is required, a combination of culinary education and related experience is a plus.
- All contract positions include competitive salary. For the time of employment at Gothic compensation may also include room & board. Compensation will be adjusted as appropriate.
- Submit a cover letter and resume and two references via email to admin@rmbll.org. Closing date: Open until filled.
- No pets are allowed at RMBL at any time.
- The RMBL campus is smoke-free, and there is no smoking allowed within the RMBL fenceline.
- RMBL is excited to be serving its meals for its 5 season out of its billy barr community center. You can look forward to manage a state-of-the-art kitchen.
- Additional information about RMBL can be found at www.rmbll.org

RMBL is an Equal Opportunity Employer

The Rocky Mountain Biological Laboratory provides equal employment opportunities to all employees and applicants without regard to race, color, religion, national origin, gender, or sexual orientation.

The Rocky Mountain Biological Laboratory (RMBL), founded in 1928 is an independent, high-altitude biological field station near Crested Butte, Colorado. In a rapidly changing world, RMBL sustains our quality of life by accelerating discoveries about the ecosystems that replenish the world's air, water, and food supplies. RMBL provides scientists and students access to diverse habitats, research and education infrastructure, a collaborative and internationally recognized scientific community, and a broad base of knowledge about the ecology of mountain environments.

