



Food & Beverage Lead

About Bluebird Backcountry

Bluebird Backcountry is the first and only fully human-powered, inbounds backcountry ski area in the country. With a mission to make backcountry skiing safer and easier to learn, our operation features a 1,200-acre avalanche-evaluated and ski-patrolled area with zero chairlifts.

Guests come to try backcountry skiing, develop their backcountry skills, and explore new terrain in a relatively safe, welcoming, social, and COVID-friendly backcountry environment. In short, we bring together the comforts of a ski resort, the expertise of a guide service, and the adventure of the true backcountry. We are located on the Continental Divide in Colorado, halfway between Kremmling and Steamboat Springs (just over a 30-minute drive from both).

Our team has a welcoming, energetic, get-it-done culture. We are excited to introduce a new way to think about skiing... and to see just how far we can take the Bluebird Backcountry concept.

Job Summary

Bluebird is looking for an F&B Lead to manage a fun, hospitality area at the base of the mountain. We're looking for a sociable, jack-of-all-trades, hospitalitarian to run operations for our slopeside s'mores campfire area, and retail food shack. Combine your love of the outdoors with your love of hosting, and lean into this opportunity to create an unparalleled mountain and apres-ski experience!

Duties:

- Manage all food sales for Bluebird during daily operations, including both retail and hot service
 - Operating hours are Thursdays to Mondays 8am-4:30pm daily throughout season
 - Role is available for full-time coverage 5 days/week or part-time shifts
- *Retail*: interact with guests and run front-of-house POS for retail packaged food sales
- *Hot service*: prepare menu orders as guests approach for hot service
 - Menu includes s'mores, coffee, hot cocoa
- Oversee cleanliness & hospitality of firepit seating area
- Oversee storage of food ingredients and prepared foods
- Maintain healthy & safety precautions on site
- Open booth at beginning of ski day & close down at end of the operating day
- Pick up supplies in town and transport them to Bluebird Backcountry
- Report daily inventory & sales in ledger

Qualifications:

- High school diploma
- Experience in hospitality, bartending, restaurant host, food prep, or retail store front-of-house
- Certified with NRFSP Food Handler Certificate and/or Food Manager Certificate
 - Note: certifications require registration and testing. Applicants may express interest in completing certification during the application process, if not yet certified

Benefits of Working at Bluebird Backcountry

- Help build the first of its kind backcountry ski area and grow the sport of backcountry skiing
- Work with a motivated, driven tight-knit team
- Ski on your lunch break
- Passes, schwag, gear and similar items

Timing, Pay and Location

- Both full-time seasonal roles and part-time shifts are available. Preference will be given to full-time applicants.
- This role runs from approximately December 20th through March 28th
- Bluebird will be open 5 days per week from Thursday-Monday, plus possible holidays
- Pay is \$20 per hour

How to Apply

Please email jobs@bluebirdbackcountry.com with “Food and Beverage Lead” in the subject line. Please include your resume and details on any food handlers license that you hold.