



www.blixtco.com

DRIVEN

Hospitality



Driven Shooting in America
Culinary Team

Driven Hospitality

What we Do

Blixt & Co. offers premier, traditional, driven pheasant and partridge shooting in the United States of America, and it's our goal to bring a long-held English tradition to the majestic American West. Helmed by Lars & Jennifer Magnusson, Blixt & Co. channels experience and knowledge that need little introduction, and a standard of tradition, etiquette, and excellence that require no exaggeration.



The executive chef and their team will be responsible for all aspects of the culinary experience. The culinary team is responsible for feeding 20-50 guests three meals plus in multiple venues including rural camps for an 8 month high season.



Seasons

Sporting Days

Education based, Sporting Days run from late May through mid August offering guests world class shooting instruction in small group format. Guests stay from 3 nights for two and a half days of workshop instruction. Guests often stay on-site and dine with Blixt. Guest instructors and some staff also participate in meals.

Game Season

Our core product, we produce around 90 days of driven shooting over a 100 day season. Although guests shoot in multiple locations, the hospitality is based outside of Tetonia, Idaho in a private lodge with lodging adjacent. The culinary team works under the Lodge Manager and closely with the FOH team.

Executive Chef

Executive chef will have creative freedom, to design a fine dining program for the groups arriving for a classic European shoot as well as specialty events, workshops and traveling. Open opportunity for culinary programming and product development. Additionally, visions for off season dining would be considered.



Offering

The chef will recruit the culinary team with assistance from ownership. The high season provides guest service for 17+ hours a day for a high end customer. Executive Chef will be required to ensure ample team members and scheduling that allows the team to perform at the highest level.

Talent, collaboration and flexibility are essential qualities for the position as locations, unpredictable environments and the nature of the guest experience require nimble and positive response.

Ideal candidate will have the ability to build something new, respect the traditions that make us who we are, find solutions to challenges, communicate effectively, and understand our passion the stand shoulder to shoulder with the worlds best.



Sous Chef

Team Size: 2-3

Sous Chef works with our Executive Chef to secure all aspects of the kitchen, preparation of 3 meals a day for groups of 12-30 guests and on shoot days in multiple locations. Additional responsibilities include managing the kitchen budget, shopping, sourcing, and the efficient running of the kitchen.

Cook

Often responsible for articulating prep, breakfast, support and lunch service in the field, cooks are key support team, working directly with the chefs to produce memorable quality meals.

Kitchen Team

Dishwasher and prep team is available hourly during the high season and are often trained on the job.

Journey to Excellence



The Tradition

Exquisite food and the highest standards of excellence are expected and have been tradition. Our guests, the captains of industry and the country's elite, expect nothing less. Chef has creative freedom and is only limited by imagination and the expectations of excellence. Food preparation includes, fresh cold breakfast offered early, followed by hot breakfast. Lunch is often served in the field. Formal, 4 coursed dinners, are the highlight of the evening, paired with wine and spirits.



We aim to create shooting estates that stand shoulder to shoulder with the worlds best.

Package

401(k) with matching
Dental insurance
Vision insurance
Health insurance
Paid time off

Housing

Housing is available.

Driggs Idaho is a rural community in Eastern Idaho. Famous for the deep powder skiing, proximity to Grand Teton and Yellowstone National Parks, this community is the hub of our housing. Due to the rural nature, it is reliant on driving and transportation.



Overlook Lodge

Join Us

Help us create an experience that stands shoulder to shoulder with the worlds best.

Requirements

Talent and passion for people, fine dining and all aspects of the culinary experience. Ability to recruit, manage and supervise the culinary team. Creative culinary talents to create memorable meals that match the extraordinary experiences in the field. Willingness to build something great.

Full job description and requirements provided with job offer letter.

- ✔ Responsible for all kitchen operations
- ✔ Recruit, train & manage staff
- ✔ Menu development and articulation
- ✔ Creating exceptional culinary
- ✔ Manage Culinary budget
- ✔ Create clean, positive environment

Applications

Whenever possible we would like the opportunity for a tasting.

Working directly under our Lodge Manager, Hayley Edwards, please email interest, CV and cover letter to hayley@blixtco.com



Watch Our Video

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