

Arizona Raft Adventures is a licensed concessioner for the Grand Canyon National Park. We offer 6-to-16-day oar and motorized rafting tours through the Grand Canyon National Park on the Colorado River. AzRA is seeking a professional and reliable employee for full-time work in the AzRA Food Room.

The AzRA Food Manager is responsible for day-to-day food room tasks, planning menus, training, oversight of food room staff, and management interaction to support the river season. The food manager will work with management staff as well as guides during the river season to help successfully support food and dietary needs for multi-day Grand Canyon River Trips.

## Ideal candidates will:

- Have a working knowledge of computers/technology.
- Have experience with backcountry food planning (experience with multi-day food planning a plus).
- Be self-directed, detail oriented and the ability to work independently often.

## Skills and experience preferred:

- Working knowledge of computers and office applications as they relate to menu/meal planning tasks and developing cost controls needed to obtain services within budget limitations and as they relate to ordering inventory of quality food items.
- You have or are willing to obtain a Certified Food Protection Manager permit that satisfies the requirements of Coconino County Health Department.
- Possess a valid drivers' license.
- Self-motivated and positive attitude.
- Strong organizational skills and attention to detail (Inventory management skills are a plus but not required).
- Physically fit (position requires repetitive lifting among other physical requirements)
- The ability to use digital technology to communicate with management and office staff (video chat, email, etc.)
- The ability to communicate (verbally and in writing) with colleagues, supervisors, direct reports, and other staff.
- The ability to communicate effectively to facilitate orders, guide needs, passenger dietary restrictions, morale with staff, and positive management/food room interactions.
- The ability to learn menu related software.
- The ability to work on large projects and tasks during the off season will benefit the food room during the season.
- The ability to communicate with various food vendors when making orders and handling any issues that might arise.

## Additional information:

- This is a year-round full-time position with a varied schedule (weekend work is occasionally necessary during the season).
- Health benefits, vacation, sick time, and other benefits are available after a 90-day review period is complete.



- Competitive compensation is dependent on experience and qualifications.
- This job is based in Flagstaff, AZ.

## **APPLY HERE**