

Nani's, Inc.
d.b.a Nani's Genuine Pasta House

Established June 1990
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HEAD CHEF POSITION DETAILS

NANI'S GENUINE PASTA HOUSE IN A WORD

Since June 10, 1990 Nani's has been a local's favorite and a real find for Jackson Hole's tourists. Remodeled in 2006 to include an Enoteca and a warm Old World ambiance, the exquisite yet simple and faithful renditions of European style regional Italian cuisine have the perfect backdrop. Authentic recipes, preparation methods and presentations from all 20 regions of Italy are combined with the finest ingredients to prepare everything in house from breads to pastries. Pairing Italy's lovely wines with Nani's fare transports our customers to as wonderful an evening as they would experience across the sea.

GET TO KNOW NANI'S!

We appreciate your interest in Nani's Genuine Pasta House. We encourage you to, and would greatly appreciate it, if you would take an in-depth look at all the pages of our website to acquaint yourself with Nani's' philosophy and goals along with previous menus, background information, life in Jackson Hole, as well as the owner and family. We are committed to providing our key, loyal, long-term professionals with a good living in a beautiful part of our Country in exchange for a well-run kitchen which upholds Nani's' established standards for fine dining in the style of authentic regional Italian cuisine.

MENU EXECUTION

All the foods coming out of Nani's kitchen are prepared from the freshest, highest quality (organic, free-range and/or imported if possible) ingredients available. At Nani's we never use mixes or bases, but prepare everything from scratch...from breads to sauces & dressings to pastries and desserts. No shortcuts, no substitutes, and no cheating.

A willingness to work with the owner/operator to continue the restaurant's mission and tradition of providing authentic regional Italian cuisine from scratch using the finest and freshest ingredients as well as authentic recipes is an absolute must as is respecting a small number of house recipes.

HEAD CHEF JOB DESCRIPTION

Candidates passionate about authentic Old World Italian Cuisine will be the best fit for this restaurant with a Soul. The Head Chef must be mature, strong and intelligent, have a sense of humor and truly know and love the industry. The Head Chef must have a professional appearance and demeanor as s/he will be highly visible and will be required to interact with guests. Integrity and freedom from illegal addictions or destructive habits are required both on and off the job, as this Head Chef will become a known in this small, close-knit, enjoyable town of highly intelligent and active professionals and resort workers.

The Head Chef is fully responsible for menu development, classic Italian preparation techniques, quality standards, and Old World presentation of menu items within the parameters of Nani's formula of presenting a Classic Menu reflecting the specialties of Italy's 20 regions plus a monthly menu specifically highlighting one of the regions. The Head Chef is responsible to insure that all menu items are prepared in house with the finest ingredients and that all menu items are available nightly. This position is a "hands on" position and you will be expected to work with your crew as business demands and will oversee special catering events. The Head Chef and the owner will work together on the menu until both feel comfortable about the other's intentions. Under the direction of the Head Chef, all kitchen staff works together. The Head Chef is responsible for hiring, directing the training of each qualified and trustworthy kitchen staff member to be able to order & stock. Educating, disciplining, performing reviews and initiating pay increases are also important aspects of this management position as are communicating with the Front of the House management and staff.

The Head Chef must be willing and able to prep food, produce bread & pastry as well as be an efficient and effective addition to the goal of educating and supervising the kitchen staff in keeping the kitchen clean and sanitary to the Teton County, Wyoming Health Department Standards. The Head Chef is responsible for maximizing crew productivity and minimizing costs and wages as well as being responsible for proper equipment operation/maintenance and ensuring proper safety of all entering the kitchen. All other duties inherent in the job of Head Chef are applicable at Nani's.

Head chefs who appreciate a position of responsibility and who have demonstrated leadership and an ability to educate the kitchen and front of the house staff through communication and coaching are highly valued as are those who possess the ability to cooperate with owner/operators as well as front of the house management, vendors and suppliers. This position requires the ability to function in a professional manner at all times in a relaxed atmosphere. At no time will inappropriate or aggressive behavior be tolerated from any member of the FOH or BOH staff.

Line Cook applicants should aspire to the same qualities and abilities.

NANI'S KITCHEN

Nani's kitchen is a well equipped, clean and functional space, with tile floors, frp board and stainless walls, and has spacious basement storage. In addition to our 'old stove' (an 8 burner, 4 place flattop), the line has been expanded to include an additional 6 burner stove, a 6 burner grill and a standing pasta cooker with rinse station. We use an imported pasta extruder and an ice cream maker for our sorbets. There is plenty of room on the line for 3 cooks. We have a 1-2 person cold line & a one person dish station. We recycle.

WINE DINNERS in January, May & October

Nani's hosts wine dinners throughout the year requiring the Head Chef and Wine Steward to work together to produce an enticing and complimentary dinner and wine menu.

NANI'S COMMITMENT TO THE COMMUNITY

Nani's is committed to supporting this community of Jackson Hole as well as the Wonderful State of Wyoming. Nani's offers dinner for two or a wine tasting for two, including appetizers, to any local non-profit organization asking for a donation to their fund raising project. Nani's Head Chef and staff will also be participating in the Fall Arts Festival's 'Art Walk', 'Chef on the Square', the Farmers' Market's Restaurant Booth (we participate one Saturday per summer), Old Bill's Fun Run, hopefully the JH Wine Auction, and many other events that happen in the

Valley. Nani's is active and supportive in and for the lively town whose citizens support our business. More detailed information may be found below.

NANI'S OFFERS SPECIALS

Nani's has continued the April & November Local's Special of Two for One entrees since 1991. In addition, Nani's offers concierge dinners at the beginning of January and again at the beginning of June in an effort to familiarize this staff with Nani's and encourage them to suggest our restaurant to their guests.

PAY PROGRAM

SALARY: negotiable

Starting salary varies according to experience and references and is based on a minimum of 40 hours per workweek.

BONUSES are based on performance, food & labor costs, and are attainable.

The Bonus Program calculations will begin and be put into effect on the first anniversary of employment and will be paid at a rate of \$1000 per month for the next year. Termination of employment terminates further bonus payments.

Each year's bonus will be dependent upon:

- Quarterly performance evaluations and compliance with agreed upon adjustments

- 100% attendance compliance (verified illness/accident excepted)
- payroll and food cost goals

ALL FULL-TIME EMPLOYEES, INCLUDING THE HEAD CHEF ENJOY:

Two consecutive days off per week

Your birthday off with pay except if it is on Valentine's Day or NYE, but in this case you would be compensated with an extra day's pay or day off.

Two week paid vacation after one full year at Nani's, one month the following years

Health Insurance

Work days will always include Valentine's Day and New Year's Eve

THE HEAD CHEF WILL ALSO ENJOY:

401K after 2 years full-time, successful employment

Dental, Accident, Eye Insurance or Allotment

NANI'S IS OPEN YEAR AROUND

NANI'S IS CLOSED: Super Bowl Sunday (possibly), Holy Thursday through Easter Sunday, the Monday before through Thanksgiving Day, December 24 & 25.

We reserve seating only until 8:15pm on Valentine's Day & NYE.

FRONT OF THE HOUSE STAFF

The front of the house is very well established with a three-manager system:

Bar Manager, Wine Manager, FOH Staff Manager

The 'C' Word! CREATIVITY!

Regarding the evening dining service: To produce the Italian dining experience at Nani's, it is very important to present the food as close to it's true 'identity' as possible. And so, with the recipes we are not creative. We believe the creativity comes in when a chef dedicates his/herself to delving deeply into a culture far away and a cuisine of long ago to bring its beauty alive. A great chef doesn't have to just be one who 'makes' things up to outdo the latest kitchen hero, but might just be the one who learns to understand a cuisine so well s/he is able to 'cook like it's grandmothers'. Creativity at Nani's comes in other forms and from a

different part of a chef's spirit. We greatly appreciate our chefs who have used and continue to use their creativity in a way which will further the knowledge of this wonderful country and its amazing food. At dinner, the foods of a different region of Italy are featured each month with a rotation through the 20 regions. The Chefs provide the finest quality authentic Italian cuisine possible, using authentic recipes, preparation methods and presentations from all the regions of Italy.

EMPLOYMENT REQUIREMENTS

1. US Citizen, or foreign-born non-citizens must have legal work status and present a diploma from a certified Culinary School or a European Apprentice Program,
2. A love of the restaurant business, and a passion for providing customers with an outstanding dining experience,
3. A team player with a strong work ethic and great sense of humor that enjoys working with a variety of people,
4. A positive problem solver, never using abusive language, attitude or manners
5. NO negative addictions. We apologize for the inconvenience, but we do not allow any staff to smoke during a shift.
6. Stellar References

DRESS CODE

All kitchen employees must be clean and well groomed during all work hours. The working uniform consists of a plain white or black T-shirt under a white chef coat, any style white and/or black chef pants, chef hat, and safety oriented work shoes. Jewelry is limited to one earring in each ear lobe, one necklace, a wristwatch and/or wedding rings. As this is an open kitchen and the chef will very visibly represent Nani's in this fantastically interesting and small community, sorry, but no weird hair colors, facial hair, nor body piercing or tattoos showing.

A NOTE FROM THE OWNER

"No pretensions at Nani's, just amazing food."

Nani's interior reflects the mood and atmosphere of my heritage while the exterior is faithful to the western beauty of Jackson Hole. Since the beginning we have always been committed to using only the finest ingredients, first quality, authentic products—imported when necessary and available--never using bases or mixes, chemicals or flavor enhancers for any of our food products--the chefs prepare everything from scratch--breads and pastries included. What we do very well is love the Italian culture & food and love to work at making our local and tourist customers feel they've just found a bit of a hidden jewel or have them surprisingly reminded of a wonderful evening they have spent in Italy.

We aren't looking for chefs to change Nani's, we are looking for professionals who will join us in leading it onward toward its goal of developing its mission of promoting the Italian culture through authentic presentation of its cuisine to its fullest potential.

HOUSING IN JACKSON HOLE!

Herein lies one of the greatest deterrents to most people. However, there are two ways to look at the situation.

1. Commonly referred to as 'poverty with a view', most people complain about the issue without really looking into it seriously. They just ass-u-me that they can't afford to buy here. This is not always true.
2. If you have a little bit of a nest egg, the local bankers are very willing to help you get into a condo or home. There is even 'low income' housing which I wouldn't, and most real estate people wouldn't, recommend for the reason that it is capped with a percentage of increase the property can be sold for. IF you can squeeze into a

purchase, put your nose to the grindstone about the payments, you will find yourself with an immense return on your money within a year. Two years and you'll be amazed at the equity you've built while you sleep. And, as a contributing, cooperative and functional chef at Nani's, we are serious about paying out bonuses when criteria is met and we are serious about increasing pay for your effectiveness in increasing our bottom line. Real estate in Jackson Hole can well be your 'golden egg'...even when the rest of the country is in a housing 'situation'...not so here. Check it out, you'll be glad you did...and don't forget where you heard it!

YET ANOTHER SIDE TO THE HOUSING ISSUE:

1. there are many, many rentals,
2. there are three less expensive 'bedroom communities': Hoback/Bondurant & Alpine, WY, and Victor/Driggs, ID

SOME JH ACTIVITIES

Jackson Hole Chamber of Commerce (<http://www.jacksonholechamber.com/>)

Jackson Hole Wine Auction (<http://www.gtmf.org/wineauction/wine.html>)
Nani's Participates

Another completely separate wine-centric event is The Jackson Hole Wine Auction, which swirls a bouquet of wine aficionados, vintners, and the nation's most recognized chefs into a robust weekend every other year at the end of June. According to Wine Spectator the event is among the top ten grossing wine auctions in the country and it benefits the Grand Teton Music Festival. Since 1962 the Grand Teton Music Festival has grown to be one of Jackson Hole's long-standing accomplishments. Over 250 musicians from across the nation spend July and August playing orchestral, chamber and variously themed musical performances at the stunning Walk Festival Hall. On July 4 the symphony plays a free outdoor concert, called Music in the Hole, at Alpine field on the south end of town. Thousands of folks come out to picnic, catch up with old friends, and generally relax to the melodies and mountain views.

Art Fair Jackson Hole (<http://www.jhartfair.org/>)

Art Fair Jackson Hole paints a lively scene with around 170 international, national and local artists setting up shop in Miller Park during two separate summer weekends in July and August. It's the Art Association's largest undertaking annually and it's increasingly hard not to take home a print, piece of jewelry, pottery or other specialty ware.

Jackson Hole Farmers Market (<http://www.jacksonholefarmersmarket.org/>)

Despite Jackson Hole's short growing season, the Saturday Farmer's Market bustles with treats – fresh, grown, baked, and brewed throughout the summer. Regional producers also come from Idaho's fertile soil to participate in these lively Saturday affairs with music and local spirit aplenty. Other notable summer happenings range from quilting festivals, to Native American art festivals, to writer's conferences. Nani's participates once per summer.

One-Fly Competition (<http://www.jhonefly.org/>)

The Jackson Hole One Fly Event is a celebration of fly fishing dedicated to the betterment of trout and trout habitat. Nani's benefits immensely from the quality tourists who dine with us during this event.

Jackson Hole Film Festival (<http://www.jacksonholefilmfestival.org/>)

Another Fall & Spring festivity with wide appeal is the Jackson Hole Film Festival, which draws visitors from across the globe. This five-day mélange of visual arts in early June, put on by the Jackson Hole Film Institute, screens more than 80 films from 20 different countries with forum discussions, evening events and rousing parties that represent the world through food

and music. Awards are given in categories that include World Insight (spotlights humanitarian issues), Global Outlook (focuses on a different region each year), Features, Documentaries, Sports Action, and Student Voices. This event may be a relative newcomer in Jackson Hole, but its success and attendance prove it's here to stay. Nani's benefits immensely from the quality tourists who dine with us during this event.

Teton Wellness Festival (<http://www.tetonwellness.org/>)

Each fall, The Teton Wellness Festival brings together mind, body, spirit and earth for one of the largest education-based events in Jackson Hole. Further elucidating Jackson Hole's commitment to local and community values, thousands turn out for Old Bill's Fun Run for charities. This energetic day of running, walking, giving and general camaraderie has raised over 45 million dollars for community nonprofits in the past 10 years. Jackson Hole prizes involvement!

Jackson Hole Fall Arts Festival

(http://www.jacksonholechamber.com/fall_arts_festival/)

The Fall Arts Festival is the nonpareil culmination of summer – for ten days in September. The event has grown for over 20 years to showcase talent and indulge devotees of all artistic mediums. Keynote speakers, art movies, panel discussions, live painting on the town square, and an auction complete an agenda rife with accomplished western and contemporary artists. National Museum of Wildlife Art holds their Miniature and More Show and Sale during the Fall Arts Festival. Chefs take to the square to show off their flavors at Taste of the Tetons, and Jackson Hole restaurants pair with galleries for Palates and Palettes art walk (*Nani's participates in both of these activities*). Western function and furnishings will kick off the 2007 Fall Arts Festival as the Western Design Conference has moved from Cody to grace Jackson Hole with high-minded fashion and design. Ranch Tours give an in depth look at ranching lifestyle. The Cowboy Jubilee further speaks to Jackson Hole roots with western music and cowboy poetry. All this in just over a week! Nani's benefits immensely from the quality tourists who dine with us during this event.

Mountain Resorts

Jackson Hole Mountain Resort (<http://www.jacksonhole.com/>)

Snow King Resort (<http://www.snowking.com/default.aspx>)

Grand Targhee Resort (<http://www.grandtarghee.com/>)

Even the first and last days of ski season – typically the first week in December and first week in April – feel like community occasions for the amount of enthusiasm and buzz they generate. Jackson Hole locals get in costume and live music at the base of the mountain heightens the excitement. Snowmobile hill climbs and the International Pedigree Stage Stop Sled Dog Race both draw distinct crowds for their snow-centered contests. Athletes can also find a myriad of year-round competitions on local terrain including the Pole Pedal Paddle in April.

JACKSON HOLE WEBCAMS

Town Square (<http://cams.jacksonholewebcams.com/townsquare/index.php>)

Jackson Hole Mountain Resort (<http://www.jacksonhole.com/mtn.cams.index.asp>)

More Webcams: (http://www.jacksonholenet.com/webcams/sleeping_indian.php)

STILL INTERESTED AFTER ALL THAT:?

If you are still interested after getting all the 'gory' details and haven't yet done so, please send your résumé/CV via e-mail in a Word Document to cparker@wyoming.com. Please do not fax your résumé/CV. If I already have a copy of your résumé/CV please let me know via

email or my cell phone that you would like to continue the interview/employment process with us.

I look forward to hearing from you.

Sincerely,

Carol ATMortillaro Parker