



MILL TOWN

COME JOIN THE MILL TOWN TEAM AT GATEWAYS INN! Mill Town is a private impact investment company based in Pittsfield, Massachusetts, in the heart of Berkshire County. Our mission is to expand and improve the quality and quantity of opportunities to live, work, and play in the Berkshires. We are focused on creating rich experiences and rewarding opportunities for locals and visitors to our region.

Mill Town owns and operates a growing number of restaurants and hospitality sites in the Berkshires to include a downtown Pittsfield icon, Mission Bar + Restaurant; fine dining in downtown Lenox at the Gateways Inn's on-site bar and restaurant; year-round mountainside food and beverage operations at Bousquet Mountain; a diversity of culinary offerings at The Camp by Bousquet lake resort and summer camp; and more.

Mill Town has a current opening for **Chef de Cuisine** to help lead our culinary team at Gateways Inn in downtown Lenox.

Overall Responsibilities:

In support of dining operations at Gateways Inn, we are searching for an experienced Chef de Cuisine who is committed to enhancing our strong foundation of success. If you are passionate about hospitality and want to be part of a great team with amazing potential for growth, this is your perfect opportunity to take your career to the next level!

The Chef de Cuisine is responsible for, but not limited to, the daily operation of all culinary and stewarding areas to deliver a high standard, highly creative, market leading food and beverage product while maintaining tight cost control and operating within all corporate health and safety and local legal requirements. Facilitates the organization of the kitchen operation and provides leadership and management for the culinary department by establishing and maintaining efficient systems and processes to ensure that the standards as set forth are adhered to.

Job Duties and Qualifications:

To include, but not limited to:

- Culinary/Pastry/Apprenticeship certificate (or equivalent).
- Preferred minimum of 5 years in the luxury hotel culinary business.
- Preferred minimum of 2 years management experience as Executive Chef or Executive Sous Chef of a luxury operation.
- Extensive Knowledge of meats/fish including butcher, saucier, and ability to develop new menu items.
- Skilled in A la Carte preparation.
- Flexible work hours to meet the demands of a 24-hour operation.
- Must have a positive, self-motivated, and professional attitude.
- Pleasant nature and ability to multitask.
- Excellent communication skills, both written and oral.

- Up to date SERV safe & Allergen certification.:
- Leadership capabilities and comfortable working independently;
- Comfort in working within a flexible and fluid environment;
- Creative thinking, ability to problem-solve quickly, intellectual curiosity and initiative to explore alternative ways of doing things;
- A fun team-player with a strong desire to execute culinary excellence.

Benefits:

Competitive salary and benefits package is based on experience and qualifications.

The position is open for immediate hire and interested candidates should email a resume and letter of interest to:

info@milltowncapital.com

or send by mail to:

Mill Town
c/o Jeremy Berlin
45 Woodlawn Avenue
Pittsfield, MA 01201

Gateways Inn Property Description & History:

Harley Procter, of Procter & Gamble, built the Gateways Inn, originally named Orleton, in 1912. Mr. Procter had purchased the land from the Lenox Club at the cost of one dollar. Like many mansions or “cottages” of the era, the Orleton estate was built in grand style, and for the sole purpose of vacationing and entertaining. It is said that Mr. Procter wanted the mansion to be rectangular and white, as was his company’s famous product: The Ivory Soap Bar and was based on the designs of McKim, Mead and White, the renowned New York architects.

Post-Victorian in style, the design is highlighted with neoclassical elements including the white clapboard exterior, the roof top balustrade, corner pilasters and Doric cornice. The main entrance, flanked by Tiffany-style windows, opens into a beautiful hallway and a spectacular freestanding stairway and second floor balcony.

The Procter’s owned the Orleton for just a short time, selling the estate in 1919. After that time the home went through several changes being used as an office, a girl’s finishing school, a dance school, and a private members club, until it was purchased in 1937 by Ms. Lulu Wands and transformed into an inn, naming the property The Gateways.

Of its several owners over the years as an inn and a restaurant, most notable were Lillian and Gerthardt Shmidt who owned and operated it in the 70’s. Gerthardt was, at the time, the only Michelin star chef in the entire US, a celebrity chef before the term was even invented, and the restaurant was one of the most famous in the country.