

## **Kitchen Manager**

### **Calerin Golf Club**

**Location:** Erin, Ontario, Canada

**Department:** Food & Beverage

**Reports to:** General Manager

**Classification:** Full-time, Part-time, Seasonal, Day shift, Holidays, Night shift, Weekends

**Salary:** \$16.00-\$18.00 per hour

#### **Summary:**

We are preparing for the 2021 golf season and we are seeking Cook/Kitchen Manager to join our team with our reopening. If you aspire to be a part of a truly great team and environment, Calerin Golf Club is the place for you. Calerin Golf Club is part of GolfNorth Properties. GolfNorth owns/operates over 30 golf courses and facilities in Ontario.

#### **Job Duties:**

- Prepare, season and cook food as directed, meeting dietary requirements where required
- Follow recipes and presentation specifications
- Operate standard kitchen equipment safely and efficiently
- Clean and maintain station in practicing good safety and sanitation
- Maintain inventory and record of food, supplies and equipment
- Adhere to all sanitation and food production codes
- Place food orders from vendors to meet the needs of our operation
- Maintain a clean and safe environment in accordance to health and safety regulations

#### **Qualifications:**

- Cook/Kitchen Manager: 1 year (Preferred)
- Safe Food Handlers Certificate
- Smart Serve Certified (preferred)
- Applicants should have the ability to cook for a table of 2 up to a banquet/buffet style meal

#### **Benefits:**

- Discounted Meal Program
- Set Weekly Schedules
- Golfing privileges and merchandise discounts

#### **COVID-19 considerations:**

We have made thoughtful, measured adjustments to our operations to ensure the safety of both our Team and Guests.

#### **Language:**

- Fluent English (Required)

#### **To Apply:**

Please submit your resume and cover letter to Chuck Peebles, General Manager at [manager.calerin@golfnorth.ca](mailto:manager.calerin@golfnorth.ca) . Please write 'Calerin Kitchen Manager' in the Subject Line.