

Head Chef – Forest Golf Club & Inn

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Location: Forest, Ontario

Department: Food & Beverage

Reports To: General Manager | F&B Manager

Classification: Full Time

Summary:

Are you professional, positive and have a great sense of humour? Do you have a passion for food and knack for creativity? Are you enthusiastic about hospitality and believe in creating a legendary customer experience? Then we look forward to hearing from you! We are looking for a Head Chef to lead our team and guide our busy Golfview Restaurant, Lower Lounge and Banquet Event facility.

Primary Responsibilities:

- Prepare food for service
- Provide exceptional and timely service to our guests
- Create Dining Room, Banquet and Special Event Menus with the ability to train associates and execute the menu
- Order and Inventory all required supplies
- Monitor food costs and waste reports
- Always maintain cleanliness of your work environment and adhere to the Health Food Safety standards
- Being an integral part of a team, support your co-workers and have fun while doing so
- This description is not intended, and should not be construed to be an all-inclusive extensive list of responsibilities, or work-related conditions associated with the position of head chef

Duties Include but not Limited to the Following:

- Setting up and stocking stations with all necessary supplies
- Ordering and Preparing food for service
- Cooking menu items in cooperation and training of the kitchen team.
- Answer, report and follow direction as set by the General Manager | F&B Manager
- Work with the General Manager and F&B Manager on the design of Dining Room, Banquet and Special Event Menus
- Maintain a clean and sanitary work environment sealing leftover food, packaging, and dating appropriately
- Order, Stock and Receive inventory appropriately
- Accurately use Waste Sheet
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers
- Effectively schedule associates within budgeted guidelines ensuring full coverage at all times within the seasonality of our business
- Hire and train all kitchen associates, building a bench for the future
- Positively work with the F&B and serving team

Qualifications:

- 3-5 years as a Head Chef in a professional environment
- Excellent critical thinking and time management skills
- Able to work flexible shifts
- Have well developed communication and customer service skills
- You are organized and can effectively multitask
- Eager to be part of a team but also excel working independently

- Punctuality
- First Aid (preferred)
- Health Food Safety Certification (required)

While this is not all encompassing, the nature of this job description is to provide a basic understanding of the role and responsibilities of our Head Chef including all other job-related duties.

Apply:

Please submit your resume & cover letter in confidence to Andrew Palmer, General Manager at manager.forest@golfnorth.ca.