

Kitchen Manager/Chef

Conestoga Golf Club

Location: Conestogo, Ontario

Department: Food and Beverage

Reports To: Peter Hughston, General Manager

Classification: Full Time Seasonal (possible permanent depending on event schedule and indoor golf needs, must be available to work any shift including early mornings, days, evenings, late nights, weekends & holidays)

Salary: Based on experience

Summary:

The Kitchen Manager/Chef is responsible for managing the day to day operations of our Goosehead Restaurant and to aid in the execution of tournaments and other functions. They will also be expected to train and supervise kitchen staff.

Responsibilities:

- Create spring, summer and fall restaurant menus as well as daily and league features
- Aid in creation of Banquet and Tournament menu
- Schedule all back of house staff
- Meet Health and Safety requirements
- Direct Kitchen operations, including prep, cooking, cleaning
- Assign tasks, supervise cooks in food preparation and presentation
- Collaborate with the Hospitality Manager to align kitchen operations with Front of House as well as Banquet needs

Qualifications:

- Kitchen management experience preferred
- Attention to detail and cleanliness
- Health Food Safety Certification (Required)
- First Aid (Preferred)

Apply:

Please submit your resume and cover letter to Peter Hughston, General Manager, at pughston.conestoga@golfnorth.ca. Please write "Conestoga Golf Club – Kitchen Manager" in the subject line.