

Head Chef

Wolf Creek Golf Resort

Location: Ponoka, Alberta

Department: Food & Beverage

Reports To: General Manager

Classification: Full Time (must be able to work any shift including early mornings, days, weekends & holidays)

Summary:

Wolf Creek is looking for an ambitious, creative, dependable Head Chef with a passion for cooking. You would be responsible for managing daily operations in Barney's Lounge, executing banquets for a variety of events of 30-250 people. The Head Chef will be expected to train and supervise a staff of cooks and dishwashers.

Responsibilities:

- Look for efficient practices and methods to save money while maintaining top quality products.
- Meet health and safety requirements.
- Perform other duties if required.
- Perform employee evaluations and make improvements as necessary.
- Lead all kitchen operations, including food preparation, cooking, and cleanup.
- Supervise cooks in consistent preparation and presentation of food.
- Maintain controls of kitchen to ensure tasks are completed properly and efficiently.
- Resolve issues that may occur, so customers receive orders in a timely manner.
- Ensure all kitchen staff and servers adhere to food safety and hygiene regulations to maintain a sanitary kitchen.
- Plan and evolve menus based on food cost and availability of ingredients.
- Inspect raw and cooked food items to guarantee our customers receive the highest quality products possible.
- Direct monthly inventory.
- Maintain vendor relationships.
- Recruit, hire and train cooks and other kitchen staff.
- Maintain and care for all kitchen equipment. Schedule repairs and any other service required.

Qualifications:

- Degree in Culinary Arts preferred.
- 3+ years of experience in a back-of-house management position.
- Significant experience as a Head Chef.
- Strong attention to detail.
- Ability to handle banquets of up to 250 people.
- Creativity.
- Ability to lead all staff in kitchen operations.
- Ability to be flexible to fast paced situations.
- Excellent communication skills.
- Health Food Safety Certification (required)
- First Aid (preferred)

To Apply:

Please submit your resume and cover letter to Aaron Miller, General Manager via email at manager.wolfcreek@golfnorth.ca. Please write "Wolf Creek – Head Chef" in the subject line.