

Head Chef

MaraHills Golf Resort

Location: Sicamous, BC

Department: Food & Beverage

Reports To: General Manager

Classification: Full Time / Part Time Seasonal

(must be available to work any shift including evenings, weekends, and holidays)

Compensation: Competitive salary commensurate with experience

Summary & Position Overview:

Join our dynamic restaurant team at MaraHills Golf Resort, a vibrant and popular dining destination, known for renowned for its excellent cuisine and welcoming atmosphere. Overlooking beautiful Mara Lake, in the summer paradise of Sicamous BC, our mission is to deliver a memorable dining experience to our members and guests. We take pride in our innovative menu offerings, commitment to quality ingredients, and dedication to culinary excellence.

We are seeking a talented and experienced Head Chef to lead our kitchen operations. As the Head Chef, you will oversee all aspects of culinary production, including menu planning, personnel management, budgeting, inventory control, and ensuring compliance with health and safety regulations. If you are a creative and passionate culinary professional with strong leadership skills and a commitment to excellence, we want to hear from you!

Responsibilities:

Lead and mentor kitchen staff, including hiring, training, and scheduling

Ensure consistency and quality in the delivery our menu items

Ensure that all dishes are prepared and presented according to established recipes and presentation standards

Develop and execute creative and seasonal menu features that showcase local and unique ingredients

Plan and cost menus to maximize profitability while maintaining quality standards

Manage the culinary budget, including cost controls, purchasing, and vendor relations

Implement and maintain food safety plans, sanitation protocols, and compliance with FoodSafe BC regulations

Conduct regular inventory audits and manage inventory levels to minimize waste and ensure freshness

Coordinate food orders and production schedules to meet the weekly needs of the restaurant

Maintain a clean, organized, safe and efficient kitchen environment

Qualifications:

Proven experience as a Head Chef or Executive Chef in a high-volume restaurant or hospitality setting

Strong leadership and communication skills, with the ability to inspire and motivate a team

Excellent culinary skills and a passion for creating innovative and flavourful dishes

Knowledge of menu planning, costing, and budget management

Familiarity with health and safety regulations, including FoodSafe BC and Interior Health requirements

Culinary degree or relevant certification preferred

Ability to work evenings, weekends, and holidays as required

Benefits:

Competitive salary commensurate with experience

Opportunities for career advancement and professional development

Employee discounts on dining and merchandise

A supportive and collaborative work environment with a focus on job satisfaction and success

If you are a dynamic and experienced culinary professional with a passion for leading a talented team and creating exceptional dining experiences, we encourage you to apply for the Head Chef position at MaraHills Golf Resort. Please submit your resume and a cover letter outlining your relevant experience and why you would be a great fit for our team.

Application Instructions:

Please submit your resume and cover letter to Kevin Hamill, General Manager. In the subject line, please include Head Chef Opportunity and email to manager.marahills@golfnorth.ca We thank all applicants for their interest in joining our team, but only those selected for an interview will be contacted.

MaraHills Golf Resort is an equal opportunity employer and values diversity in the workplace. We encourage candidates of all backgrounds to apply.