

Head Chef

Salmon Arm Golf Club

Location: Salmon Arm, BC

Department: Food & Beverage

Reports To: Food & Beverage Manager

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

Summary:

Salmon Arm is looking for an ambitious, creative, dependable Head Chef with a passion for cooking. You would be responsible for managing daily operations in Ironwood Restaurant, executing banquets for a variety of events of 30 -150 people. The Head Chef will be expected to train and supervise a staff of cooks and dishwashers alongside the Hospitality Manager.

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.
- 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.
- 1+ years of experience in a back-of-house management position.
- Strong attention to detail.
- Ability to handle banquets of up to 150 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)

Apply:

Please submit your resume and cover letter to Tammie Cassettari, Hospitality Manager via email at hospitality.salmonarm@golfnorth.ca. Please write "Salmon Arm – Head Chef" in the subject line.

Job Posting

Salmon Arm Golf Club is looking for an outgoing and responsible individual that would like to be part of a kitchen team in a fast-paced environment. Working with the team will prove to be both enjoyable and rewarding.

Salmon Arm Golf Club is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.