



## CRANBROOK GOLF CLUB

Position: Executive Chef

Facility: Cranbrook Golf Club

Location: Cranbrook BC

Closing Date: March 25 (*search will commence as applications arrive*)

Welcome to the Cranbrook Golf Club! A beautiful 18 hole course located in Cranbrook B.C. of the gorgeous East Kootenay's. If you are looking for a slower paced lifestyle with a 5 minute commute to work, then look no further. Cranbrook is the perfect sized city for you and or you and your family. The city also boasts both a regional hospital and College of the Rockies. Cranbrook has an international airport and reasonable driving distance to both the U.S border and major cities. If you are an outdoor enthusiast, you will be surrounded by a majestic playground for fishing, hiking, hunting, and skiing. There are dozens of lakes in the Kootenay's, many of them within 30 minutes of Cranbrook. Camping, boating and swimming will all be at your fingertips. There are also 6 other golf destinations within easy reach of downtown Cranbrook for the golf enthusiast. Come and check us out! If you are looking to relocate and live your best life, we've got the job for you to do so.

### Head Chef/ Executive Chef responsibilities include:

- Controlling and directing the food preparation process and any other relative activities
- Constructing menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approving and “polishing” dishes before they reach the customer



## Job Brief

We are looking for an experienced and qualified Head Chef to organize the kitchen's activities. You will be the first in command in the facilities and will create and inspect dishes before they arrive at the customers ensuring high quality and contentment.

## Responsibilities

- Control and direct the food preparation process and any other relative activities
- Work the line during peak business hours to ensure quality and efficiency
- Control food cost and limit food wastage
- Construct menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approve and “polish” dishes before they reach the customer
- Plan/place orders for equipment or food according to identified shortages or needs. Order both efficiently and cost effectively through GFS/SYSCO.
- Have experience with large groups/planning buffets for tournaments and parties
- Arrange for repairs when necessary
- Remedy any problems or defects
- Be fully in charge of hiring, managing and training kitchen staff
- Oversee the work of subordinates
- Maintain records of payroll and attendance
- Comply with nutrition and sanitation regulations and safety standards
- Foster a climate of cooperation and respect between co-workers

## Requirements and skills

- Minimum 3 years Proven experience as Head Chef
- Exceptional proven ability of kitchen management
- Ability in dividing responsibilities and monitoring progress
- Outstanding communication and leadership skills
- Up-to-date with culinary trends and optimized kitchen processes
- Good understanding of useful computer programs (MS Office, restaurant management software, POS)
- Credentials in health and safety training/Food Safe Certification
- Degree in Culinary science or related certificate
- Supply references both personal and professional upon request

Resumes should be submitted to: Audra Wallace at [clubmgr@golfcranbrook.com](mailto:clubmgr@golfcranbrook.com)