



EXECUTIVE CHEF POSTING

Position Description

Celebrating our 125th Anniversary in 2024, the St. Catharines Golf & Country Club is searching for a qualified individual to fill our Executive Chef position. We are a year-round operation, and the successful candidate will have at least five years of Executive Chef or other senior-level culinary experience, ideally in a private club setting. The Executive Chef is responsible for maintaining food quality levels at the Club at all times by providing leadership, training, and attention to detail. Reporting to the General Manager and Assistant General Manager, the Executive Chef will be responsible for, but not limited to:

- The maintenance and supervision of menu development and pricing, purchasing, inventory control, and all other operational requirements related to day-to-day food operation.
- Monitoring the menu to ensure that members have a wide range of options including healthy choices.
- Working with the Food & Beverage Manager and Assistant General Manager with special event preparation including weddings, tournaments, corporate functions, outdoor pool, takeout, and off-premise catering
- Working with the Food & Beverage Manager and Assistant General Manager to prepare budgets, financial monitoring, and management.
- Administrative functions include scheduling and supervision of staff, payroll, new employee orientations, and occupational health and safety monitoring.
- Plans and monitors all food production and related costs.
- Maintains food quality and sanitation standards.
- Develops food purchasing specifications and standard recipes.
- Team leader, mentor, and have a history of developing a quality culinary team in a professional working environment.

Qualifications Required:

- Menu Development: the ability to create diverse and appealing menus tailored to the Club's members and special events using local and sustainable ingredients.
- Food Safety Knowledge: In-depth understanding of food safety regulations and best practices to maintain a safe and hygienic work environment.
- Vendor Relationships: Established relationships with suppliers and vendors to ensure access to high quality ingredients.
- Member Interaction: Excellent customer service and communication skills to interact with club members and accommodate their preferences.

- Adaptability: the ability to adapt to changing culinary trends, dietary restrictions, and member requests
- Banquets & Special Events: Strong knowledge of both plated and buffet services.
- Team Leader: Must be a strong leader & mentor. Have a history of developing a qualified culinary team in a professional working environment.
- Inventory Management: Efficiently managing food and ingredient inventory to minimize waste and optimize costs.

To submit your interest in the role – Please reach out to Chris Gironda

Contact Email

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Website

<https://stgcc.com/>