

**Kitchen Management**  
**Kitchen Manager / Head Chef**  
**Falcon Lake Golf Course**  
**Lakeland Golf Management**

Approximately 75 minutes east of Winnipeg, in beautiful Whiteshell Provincial Park, is the Falcon Lake Golf Course. In 2021, Score Golf rated the Falcon Lake Golf Course as the best value golfcourse in Canada.

Reporting to the Lakeland Golf Management Team, the Kitchen Manager/Head Chef is responsible for the overall day to day operations of our restaurant, including keen attention to Health and Safety / Food Safe protocols.

Responsibilities:

- ✓ Menu Creation and cooking
- ✓ Food Purchasing: from multiple vendors, purchasing of food and restaurant supplies on a regular basis, while balancing food costs, ensuring adequate stock and minimizing waste to optimize company profit
- ✓ Food Safety and Storage: ensure the kitchen is properly cleaned on a regular schedule, food is disposed of properly and the kitchen meets all sanitary standards. Schedule and oversee necessary maintenance and repairs of kitchen appliances
- ✓ Staffing: hire employees and ensure reference checking and documentation re staff trained on proper food preparation and kitchen safety techniques.
- ✓ Scheduling: Create and manage kitchen schedule to ensure sufficient workers to meet demand while balancing labor costs.
- ✓ Management: accurately and comfortably communicate standards and cooking methods and service requirements to staff. Work collaboratively with servers to provide excellent customer experience.
- ✓ Communication: ongoing communication with the Management Team re planning, execution, contingencies, maintaining close dialogue on a wide variety of operations, Including Bar and Beverage operations.
- ✓ Cleaning: apply high level of cleaning standards, overseeing and working well with server staff. Oversee and work with janitorial needs.

Qualifications:

- ✓ Manitoba Food Handlers certificate and Manitoba Smart Choices credentials, essential.
- ✓ 5+ years of progressively responsible, positive culinary experience
- ✓ Experience working in a restaurant
- ✓ Proven ability to train and supervise employees
- ✓ Excellent time management and organization skills
- ✓ Flexibility in work schedule and day to day operations
- ✓ Project professional image and attitude
- ✓ Diploma Certification in a Culinary discipline an asset

Compensation:

- ✓ Employment term April 1<sup>st</sup> to October 31<sup>st</sup>
- ✓ Wages commensurate with experience
- ✓ Willing to consider a 2 person team, couple, friends, siblings with restaurant management background
- ✓ Semimonthly, 4% vacation paid out each period
- ✓ Manitoba Employment Standards
- ✓ Golf privileges
- ✓ Accommodations can be discussed

Please forward a cover letter and resume to

Falcon Lake Golf Course Management Team –

Falcon@lakelandgolfmanagement.com