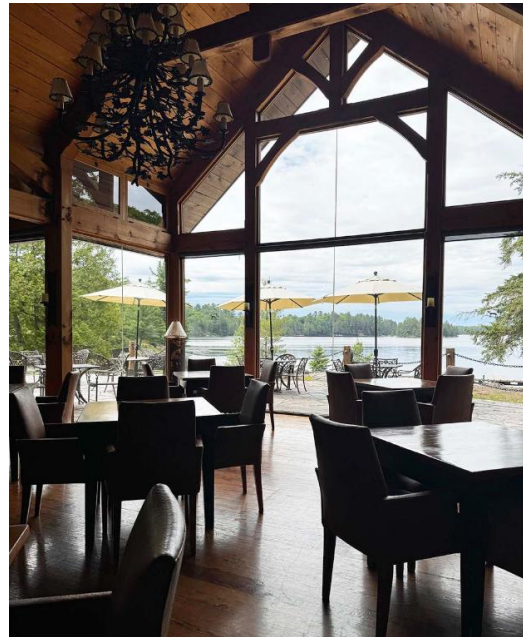




Position: Executive Chef
Facility: Manitou Ridge
Location: Parry Sound, ON
Close Date: March 21, 2025

Nestled on the northern shores of Manitouwabing Lake in McKellar, Ontario, Manitou Ridge seeks a highly organized and driven Executive Chef to lead its dynamic culinary program. Manitou Ridge is a Certified Audubon Cooperative Sanctuary where unforgettable golf is matched by superb food and lakeside hospitality. Designed by Tom McBroom in 2004, accolades include Golf Digest's Best New Canadian Course, Best New Ontario Course, and Best New Ontario Clubhouse. Guests, arriving by car, boat or float plan are greeted to a golf and food experience designed to provide warm lifelong memories. The ideal candidate will be a visionary leader who models positive leadership and mentorship, inspiring the culinary team to achieve excellence while fostering a compassionate, collaborative and productive environment. The next Executive Chef for Manitou Ridge must have a true passion for cuisine.



MANITOU RIDGE OWNERSHIP

Purposeful is a forward-thinking Canadian venture capital group founded on the idea that business should be conducted in a way that benefits all stakeholders. When making acquisitions, they provide entrepreneurs with the opportunity to make their exit, knowing their business will be in good hands. Within one year, Purposeful has grown its portfolio to include Purposeful Golf, Organic Garage, Pure Brands, National Pines Golf Club, and Manitou Ridge. Their focus is on delivering exceptional experiences to customers, guests, and employees.

The Manitou Ridge golf course was designed by Tom McBroom in 2004 and has consistently ranked among Canada's Top 100 courses. Accolades include Golf Digest's Best New Canadian Course, and Best New Ontario Clubhouse. Manitou Ridge is known for its natural beauty, accessible gameplay for all skill levels, warm hospitality, and relaxed lakeside dining.

The Executive Chef will lead the culinary team at a premier semi-private golf club, dedicated to providing an outstanding golf experience complemented by high-quality guest services. This role is responsible for overseeing all aspects of kitchen operations, menu planning, and food preparation, with a strong focus on delivering exceptional dining experiences to guests.

Key Responsibilities:

Leadership & Team Development

- Collaborate with the Director of Human Resources to assess staffing needs and work together to build a culinary team dedicated to exceptional guest experiences, food innovation, and culinary excellence.
- Lead and inspire a high-performing kitchen team, promoting a culture of positivity, respect, and inclusivity.
- Mentor and develop the kitchen team, focusing on skill-building, professional growth, and personal development.
- Demonstrate compassion and understanding, creating an environment where team members feel valued and motivated.
- Conduct regular performance evaluations, providing constructive feedback and identifying training needs.

Culinary Excellence

- Develop and execute creative, high-quality menus that align with the club's commitment to exceptional guest experiences.
- In-depth knowledge of various cooking techniques, food trends, and high-end cuisine, with the flexibility to adapt to seasonal ingredients and guest preferences.
- Ensure that all food is consistently prepared to the highest standards, focusing on presentation, flavor, and freshness.
- Source high-quality ingredients and establish relationships with local suppliers to enhance the quality of menu offerings.

Guest-Focused Dining Experience

- Collaborate with the club's management and guest services teams to ensure that dining options align with the overall guest experience.
- Meet and exceed guest expectations by providing innovative, customizable options for private events, tournaments, and special occasions.
- Implement guest feedback mechanisms to continuously enhance the dining experience.

Operations & Financial Management

- Oversee kitchen operations, ensuring compliance with health, safety, and sanitation regulations.
- Manage inventory, food costs, and budget control, balancing quality with cost efficiency.

- Develop and implement seasonal menus, pricing strategies, and special promotions in collaboration with the Club Management Team.

Collaboration with Club Operations

- Work closely with the front-of-house, event planning, and guest services teams to ensure seamless communication and collaboration.
- Provide culinary expertise for club events including but not limited to tournaments, and large gatherings, aligning food offerings with overall event objectives.
- Assist in the development and enhancement of the club's brand by delivering a dining experience that reflects its premium image.

Qualifications:

- Red Seal preferred
- Degree or diploma in Culinary Arts or related field from a recognized institution.
- Minimum of 5+ years of progressive experience in a culinary leadership role, with preference for experience as an Executive Chef in a high-quality, guest-focused environment (e.g., golf clubs, resorts, high-end dining establishments).
- Strong leadership and team-building skills, with a track record of mentoring and developing team members.
- Ability to work collaboratively, showing respect and compassion for all team members.
- Excellent organizational, budgeting, and inventory management skills.
- Outstanding culinary expertise, with a focus on quality, creativity, and guest satisfaction.
- Expert in health, safety, and sanitation regulations.
- Safe Food Handler Certification
- Up to date First aid certification preferred

Benefits:

- Competitive compensation of \$70,000-90,000 and benefits package, including Group Medical and Dental Benefits, Vision, Long Term Disability, Life Insurance
- Paid vacation days
- Meal Benefits
- Option to participate in seasonal employee housing program
- Golfing privileges as laid out in our Employee Appreciation Program
- Reimbursement for continuing education, subject to preapproval.
- Opportunity to work in a premium, guest-focused environment that values excellence in service.
- Professional development opportunities to enhance leadership and culinary skills.
- The opportunity to be part of a growing, people-first company that values and invests in its team members.

Application Process:

If you are a passionate, dedicated culinary professional ready to elevate the guest dining experience, we invite you to apply. Please submit your resume and cover letter detailing your leadership philosophy and relevant experience. As part of the interview process, select candidates will have the opportunity to showcase their culinary skills through a tasting or live cooking demonstration to help us experience their expertise, creativity, and presentation firsthand.

Manitou Ridge has engaged the services of Fresh Golf Solutions to assist with the search for their next Executive Chef. Please submit your cover letter and resume directly to **Charles Lorimer – Lead Recruiter** for this position at charles@freshgolf.ca or [click here to apply directly online.](#)

