

## **Beach Grove Golf & Country Club is seeking an experienced Sous Chef to join our team**

If you have a creative passion for the culinary arts, a drive to keep up with culinary trends and create new dishes and are looking for a full-time, year-round career opportunity at one of the premier golf and country clubs in Ontario, then Beach Grove Golf & Country Club wants to hear from you! We offer an excellent compensation package that includes a competitive salary, benefits, pension, educational assistance, career support, meals, bonus, and Club and Golf privileges.

Beach Grove Golf & Country Club is open year-round ensuring your continuous employment and as a member of our culinary team you will enjoy working in our newly renovated and expanded kitchen! Recently we celebrated the grand opening of a new food & beverage outlet which includes six golf simulators and multi-sport entertainment options. These exciting new additions will only further enhance your career opportunities with us!

### **Sous Chef:**

- Prepare and cook an extensive variety of cuisine for daily menu dining outlets, banquets and weddings
- Ensure consistent food preparation and the highest caliber of food presentation
- Supervise and participate in the production and plating of all food service areas to maintain the best quality food style possible
- Lifelong learner who constantly seeks to advance their knowledge, skills and abilities

### **Leadership/Management:**

- Coach and provide leadership to kitchen staff
- Assist with training and development of kitchen staff
- Document kitchen staff performance as needed
- Provide positive motivation to kitchen staff so as to increase morale and productivity
- Seek and recommend opportunities to increase food revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction
- Strong and effective communicator with staff and departments

### **Administration:**

- Active role in creating, developing, costing and recommending recipes and menu features that elevate the Beach Grove dining experience
- Work regularly in Excel and Word, creating, updating and editing worksheets and documents
- Aid the Executive Chef in ordering and inventory of food products
- Collaborate and communicate effectively as part of the kitchen management team

**Qualifications / Experience:**

- Culinary Education Trade Papers, Red Seal or Red Seal in progress
- Certifications as required to comply with provincial regulations
- Food Safe Certification
- Minimum of 3 years' experience in a Sous Chef position or higher in a high volume and upscale club, hotel or restaurant
- Minimum of 8 years' combined experience in the trade of cooking
- Extensive knowledge and application of à la carte, banquets, catering, barbequing, fine dining and line cooking
- Experience with ordering effectively for à la carte dining and banquets
- Understanding of restaurant, bar/lounge and banquet operational procedures
- Experience working with Excel to create and edit worksheets
- Experience working with Word to create management related documentation
- Available for a flexible work schedule

Interested applicants can submit their resume to Kathleen Leippi, Manager, Human Resources at [kleippi@beachgrove.net](mailto:kleippi@beachgrove.net).

**Other Details:**

Beach Grove Golf & Country Club is an equal opportunity employer and will provide accommodations to job applicants with disabilities throughout the recruitment process. Please make us aware of any accommodations that may be needed and we will work with you to meet your needs.

*We thank all applicants for their interest, however only those candidates selected for interviews will be contacted.*

