

Evergreen Golf Centre

Title: Head Chef

Overview:

Evergreen Golf Centre houses a 9-hole golf course, heated driving range, miniature golf, and a large retail operation. In June, Evergreen will complete construction of its new 10 suited driving range stalls with food/beverage service and a full-service restaurant.

The Head Chef at Evergreen Golf Centre will be responsible for delivering irresistible and consistent food. The position requires a skilled culinary professional with a passion for creating high-quality dishes, providing an exceptional experience for our guests. The Head Chef will lead a team of kitchen staff, manage inventory, maintain food safety standards, and contribute to menu development.

Responsibilities:

1. **Culinary Leadership:** Provide strong leadership and guidance to kitchen staff, fostering a positive and collaborative work environment.
2. **Menu Development:** Collaborate with management to develop seasonal menus that appeal to golfers and guests, considering dietary restrictions and preferences.
3. **Food Preparation:** Oversee food preparation, ensuring consistency, quality, and adherence to established recipes and standards.
4. **Inventory Management:** Manage inventory levels, order supplies, and monitor food costs to ensure profitability.
5. **Health and Safety:** Maintain high standards of cleanliness and food safety in compliance with health regulations and company policies.
6. **Training and Development:** Train kitchen staff on proper cooking techniques, safety procedures, and sanitation guidelines.
7. **Event Coordination:** Coordinate with the Management Team and event planner to create customized menus for tournaments, banquets, and other special events hosted at the golf course.
8. **Vendor Relations:** Build and maintain relationships with food vendors and suppliers to ensure timely delivery of high-quality ingredients.
9. **Budgeting:** Assist in developing and managing departmental budgets, controlling costs, and maximizing profitability.
10. **Customer Satisfaction:** Ensure exceptional customer service by addressing guest concerns, soliciting feedback, and making improvements as needed.

Qualifications:

- Proven experience as a Head Chef or Executive Chef in a similar establishment.
- Culinary degree or equivalent certification preferred.
- Strong leadership and communication skills.
- Ability to work well under pressure in a fast-paced environment.
- Knowledge of food safety and sanitation regulations.
- Creative culinary vision and a passion for delivering exceptional and consistent dining experiences.
- Flexibility to work evenings, weekends, and holidays as needed.

Benefits:

- Competitive salary commensurate with experience. (\$50,000 to \$75,000). Bonus possibilities.
- Health insurance and other benefits package.
- Opportunities for professional development and career advancement within the organization.
- Access to golf facilities and other perks associated with the position.

Email Resume to: Kevin Hamilton Managing Partner at kevin@evergreen.golf