

## **Head Chef/Kitchen Manager**

### **The Ridge at Manitou Golf Club**

**Location:** McKellar, Ontario, Canada

**Department:** Food & Beverage

**Reports To:** General Manager

**Classification:** Full-Time Seasonal (Must be available to work any shift including late nights, days, weekends & holidays. Employment will be seasonally based on the beginning of March to middle of November term.)

**Salary:** \$45,000 - \$50,000 a year

**Summary:** The Ridge at Manitou Golf Club, designed by Tom McBroom, opened for full play in 2005 and has received numerous awards for the course design, service, and overall experience. It's been ranked as the 12th best course in Ontario and the 17th best public course in Canada, the best new course in Canada in 2006, and was recently awarded the prestigious President's Award by the Muskoka Chamber of Commerce. GolfNorth has recently entered a long-term lease to operate the property.

#### **Primary Responsibilities:**

- Preparing quality food for daily patrons, golf tournaments, weddings and banquets
- Hire quality staff
- Work within budgets and order through preferred suppliers

#### **Qualifications:**

- A diploma or degree (**required**)
- 10 years kitchen experience, 1 year as Head Chef (**preferred**)
- Strong understanding of the Public Health, HACCP, FIFO processes
- Self-directed with the ability to look ahead and help where required
- Excellent organizational and time management skills
- Safe Food Handling Certification or the like
- Ability to problem solve and make decisions
- Understands budgets, costing and the importance of efficiencies
- Smart Serve Certification

#### **Apply:**

Please submit your resume & cover letter to Mike Garside, Regional Manager, at [mgarside@golfnorth.ca](mailto:mgarside@golfnorth.ca). Please write "The Ridge at Manitou - Head Chef / Kitchen Manager" in the Subject line.