

## **Head Chef/Kitchen Manager**

### **Trafalgar Golf & Country Club**

**Location:** Milton, 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 seasonal based on beginning of March to end of December term.)

**Salary:** \$40,000 - \$45,000 a year

**Summary:** Trafalgar Golf and Country Club is a prestigious property located in Milton, Ontario. The club was established in 1958 and has been a private country club since its inception. The property has since been sold and GolfNorth has entered into a lease with the ownership to operate the golf course. The golf course moving forward with GolfNorth will now be semi-private, which will be comprised of annual memberships, daily fee play and tournaments. We are looking for an experienced and responsible chef to operate and manage our newly constructed kitchen, with the goal in mind to attract a whole new market of food patrons.

#### **Primary Responsibilities:**

- Set up the infrastructure of the newly constructed kitchen
- 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 (**preferred**)
- Ability to problem solve and make decisions
- Understands budgets, costing and the importance of efficiencies
- Smart Serve Certification (**preferred**)

#### **Apply:**

Please submit your resume & cover letter to Martha Watson, General Manager at [martha@trafalgargolf.com](mailto:martha@trafalgargolf.com). Please write "Trafalgar - Head Chef / Kitchen Manager" in the Subject line.