

Kitchen Supervisor

Beaverdale Golf Club

Location: Cambridge, Ontario, Canada

Department: Food Services

Reports To: General Manager

Classification: Full Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)

Summary:

Beaverdale Golf Club is a member of GolfNorth Properties; an established golf course management company in KW area and we are looking for a hard-working and professional applicant who can start sometime in April.

Primary Responsibilities:

- Scheduling of kitchen staff and assisting in orientation and training
- Assists in ordering, receiving and inventories of food
- Preparation of meals for day to day, tournaments, weddings and banquets
- Ongoing daily monitoring of kitchen operations, ensuring that FIFO/HACCP processes are being followed
- Ensuring that kitchen area is clean, well-stocked and that equipment is in good working order
- Other duties as assigned to assist in the daily functioning of the clubhouse
- Is willing to learn and take on new tasks during the season

Qualifications:

- A diploma or degree or attaining one
- Previous Cooking and Kitchen Experience is Essential
- 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

Apply:

Please submit your resume & cover letter to Barbara Warry, General Manager at bwarry.beaverdale@golfnorth.ca. Please write "Beaverdale - Kitchen Supervisor" in the Subject line.