

Head Chef

Exeter Golf Club/The Barn Restaurant

Location: Exeter, Ontario

Department: Food & Beverage

Reports To: General Manager

Classification: Full Time Seasonal position available March - November with the option of year-round.

Compensation: \$25.00 + based on experience

Summary:

The Head Chef is responsible for the overall management and execution of all food-related operations at Exeter Golf Club/The Barn Restaurant, including menu planning, food preparation, quality control, staff training, and ensuring compliance with food safety regulations. The Chef will, as needed, prepare or lead the team for banquets, or work/lead the line during restaurant service.

Primary Responsibilities include but not limited to the following:

- Prepare food for service.
- Provide exceptional and timely service to our guests.
- Create Restaurant, Banquet and Special Event Menus with the ability to train associates and execute the menu.
- Order and Inventory all required supplies.
- Monitor food costs and waste reports.
- Always maintain cleanliness of your work environment and adhere to Health Food Safety standards.
- Being an integral part of a team, support your co-workers and have fun while doing so.

Duties Include but not Limited to the Following:

- Setting up and stocking stations with all necessary supplies.
- Ordering and Preparing food for service.
- Cooking menu items and training of all back of house team members.
- Report to and follow direction as set by the General Manager.
- Work with the General Manager and Wedding & Events Coordinator on the design of Restaurant, Banquet and Special Event Menus.
- Maintain a clean and sanitary work environment sealing leftover food, packaging, and dating appropriately while hold your back of house team accountable to this standard.
- Order, Stock and Receive inventory appropriately and in a timely manner.
- Accurately monitor waste and implement waste control standards.
- Comply with sanitation regulations and safety standards.

- Maintain a positive and professional approach with coworkers and customers.
- Effectively schedule associates within budgeted guidelines
- Hire and train all kitchen associates
- Maintain a positive working environment

Qualifications:

- 3-5+ years of Head Chef Experience
- Excellent critical thinking and time management skills
- Able to work flexible shifts
- Safe Food Handlers Certification (required)
- Standard First Aid & CPR (Preferred)
- Good training, coaching, and mentoring skills are essential
- Able to effectively communicate both verbally and in writing
- Organized and can effectively multitask.
- Eager to be part of a team but also excel working independently.

To Apply:

Please submit your resume and cover letter to Emily Edgar at manager.exeter@golfnorth.ca. Please write "Exeter Golf Club - Head Chef" in the subject line.