

JOB POSTING – SEASONAL SOUS CHEF

Nicklaus North Golf Course and Table Nineteen

*Nicklaus North offers breathtaking scenery, exceptional guest service and unmatched course design...it's no wonder this is one of a few rare elite courses in the world bearing Jack Nicklaus' name. This par 71, 18-hole semi-private course in Whistler, BC opened in 1996 and soon after received the "Best New Course in Canada" award by Golf Digest. Since then Nicklaus North has remained on ScoreGolf's "Top 100" courses list with rankings as low as #7 in Canada, and has hosted a number of high profile televised events featuring Jack Nicklaus, Greg Norman, Ernie Els, John Daly, Fred Couples, Nick Faldo, Vijay Singh and Stephen Ames. **Table Nineteen Lakeside Eatery** at Nicklaus North offers meals using the freshest locally sourced ingredients through innovative recipes served at Whistler's best patio, the casual lounge, upscale dining room and during special event functions. Nicklaus North is an environmentally friendly employer and is owned by the GolfBC Group (golfbc.com) – selected as "runner up" for the 'Employees First' Award presented to a BC tourism employer to recognize exceptional standards of excellence in people management.*



Department: Food and Beverage

Reports to: Corporate Chef Whistler: Table Nineteen/Basalt/The Beacon

POSITION OBJECTIVE

1. To coach, develop and train Team Members
2. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
3. To ensure a consistent and exceptional guest experience is provided

DUTIES AND RESPONSIBILITIES

- Assume overall management of the kitchen, ensuring timely and efficient operation, in the absence of the Chef
- Oversee work done by all junior members of the kitchen Team Members while on shift
- Maintain and enforce the highest standards of quality, service and appearance of food items that leave the kitchen
- Maintain peace and harmony in the kitchen with regards to Team Member interaction
- Maintain a clean, neat and presentable appearance of buffets, refreshment centers and all public areas, especially when in view of Guests
- Work with stewarding, kitchen and front-end Team Members to maintain high standards of cleanliness and proper storage of items and proper close down procedures
- Work in coordination with the front-end Team Members within the framework of the events and restaurant needs and demands
- Proper use and knowledge of all cuisine, equipment, chemicals and procedures
- Assume ordering and supervisory responsibilities when needed
- Ensure that the kitchen areas remain clean, sanitized, organized and free of any debris and clutter
- Adhere to the safety policies in place for Team Members, as well as Members and Guests of the club

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

Technical Skills and Knowledge

- Hygiene, sanitation, proper food handling, occupational health and safety skills
- Knowledge in kitchen management, cost controls and purchasing
- Full apprenticeship and minimum three years Journeyman/Red Seal papers or equivalent experience preferred

Abilities

- Work in a timely, efficient, safe and organized manner
- Able to lead a team and provide guidance by example
- Maintain a calm and cool demeanor in stressful working conditions
- Must be able to work efficiently in a fast-paced and unsupervised environment
- High level of organizational skills and exceptional communication skills
- Ability to multitask
- Quick evaluation and decision making abilities
- Must be pro-active

WORK CHARACTERISTICS

- Primarily inside the kitchen and back of house areas; buffets and Refreshment Center are also areas of operation
- Will be required to work on a shift basis, including weekends and evenings of unspecified duration
- Must be able to work in a fast paced environment

COMPENSATION

- Based on experience
- Full Time, May-Oct and Dec-March (flexible, to be discussed), Salary, Restaurant Tips, Shift Meal, Event Service Charge Payouts, Free Golf, Other Discounts/Perks, Bonus Plan

Please send your resume and cover letter to:

Eric Gilchrist, Corporate Chef Whistler:Table Nineteen/Basalt/The Beacon
Nicklaus North Golf Course
egilchrist@golfbc.com

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance