

JOB POSTING – The Okanagan Golf Club

Position Title:	Sous Chef	<i>The Okanagan Golf Club in Kelowna, BC, featuring The Quail and The Bear courses is one of the premier locations to play golf in the Okanagan Valley. The Okanagan Golf Club is seeking the services of an Assistant Golf Professional for the 2010 season. The successful candidates will be in a leadership role within the Golf Shop and must be familiar with the levels of service expected at a premium golf club.</i>
Department:	Food & Beverage	
Job Type:	Full-Time	
Application Deadline:	June 14, 2019	

STRUCTURE

Reports to: Executive Chef & Director of Food & Beverage

Works Closely With: Works with all food & beverage Operations Team Members

DUTIES AND RESPONSIBILITIES

1. Expectations

- Assume overall management of the kitchen and banquet facilities, 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 and banquet facilities with regard 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, banquets/wedding buffets and restaurants needs and demands
- Proper use and knowledge of all cuisine, equipment, chemicals and procedures
- Assume ordering and supervisory responsibilities when needed

2. Health and Safety

- 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
- Implement and enforce comprehensive safety program for Team Members, Members and Guests on course in compliance with local, municipal and provincial laws.
- Arriving on time and in a presentable manner.

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

1. 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 a minimum of 5 years Journeyman/Read Seal papers or equivalent experience**

2. 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
- Work in coordination with the front of house Team Members within the framework of the events, banquets/wedding buffets and restaurant needs and demands
- High level of organizational skills and exceptional communication skills
- Ability to multitask
- Quick evaluation and decision making abilities
- Maintain a calm and cool demeanor in stressful working conditions
- Must be pro-active

WORK CHARACTERISTICS

- Primarily inside of 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

Please send your resume and cover letter to:

Director of Food & Beverage: Sfisher@golfbc.com

Thank you to all that apply, only those who are considered for interviews will be contacted.

Posting closes: Friday, June 14, 2019

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