



HEAD COOK & KITCHEN SUPERVISOR

Bring your skills and knowledge to this exciting opportunity at the Red Lake Golf and Country Club in scenic Northwestern Ontario, recognized as one of Canada's Hidden Gems by GolfPass and voted 2025 Business of the Year by the Chukuni Business Awards.

Reporting to the Clubhouse Manager, the **Head Cook & Kitchen Supervisor** leads all culinary and service operations. This role is responsible for menu development, food production, and team supervision, ensuring the consistent delivery of high-quality food and exceptional service for daily dining, tournaments, and special events. Success requires a blend of culinary expertise, strong team leadership, fiscal responsibility, and strict adherence to food safety standards.

Key Responsibilities

- **Operations & Service:** Oversee all daily kitchen and bar operations, ensuring efficient flow of service, quality control, and timely execution of all tasks.
 - **Team Leadership:** Assist the Clubhouse Manager in Recruiting, training, and mentoring kitchen and service staff Developing a culture of professionalism and quality, and ensuring adherence to standard operating procedures. Ensure collaboration with other clubhouse staff. Provide weekly updates on activities and status to the Clubhouse Manager.
 - **Menu & Costing:** Develop and cost creative, profitable menus, considering seasonal availability, customer preferences, and the specific needs of special events.
 - **Inventory & Purchasing:** Assist the Clubhouse Manager to Manage all inventory, purchasing, and vendor relations to ensure optimal stock levels, minimize waste, and control costs effectively.
 - **Event Execution:** Plan and execute comprehensive food and beverage service for all special events, including tournaments, weddings, and corporate functions.
 - **Safety & Sanitation:** Ensure strict compliance with all local and national food safety and sanitation standards (HACCP) and maintain up-to-date records and documentation.
 - **Financial Control:** Monitor and control key financial metrics, including food cost percentage and labor efficiency, and collaborate with Management to implement cost-saving and profitability strategies.
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Knowledge and Skill Requirements

- **Experience:** Minimum of **3-5 years** of progressive experience in a high-volume culinary environment, with at least **2 years** in a supervisory or Head Cook role.
- **Education:** Post-secondary education in Culinary Arts or Hospitality Management is highly desirable.
- **Certification:** Valid Food Safety Certification is mandatory (e.g., Safe Food Handler or equivalent). Valid Smart Serve Certificate.
- **Leadership:** Proven leadership and management skills, with the ability to motivate and mentor a diverse team.
- **Communication:** Excellent communication and interpersonal skills, capable of interacting professionally with customers, staff, and vendors.
- **Work Environment:** Ability to work flexible hours, including weekends and holidays.
- **Physical Demands:** Must be able to lift up to 50 pounds and stand or walk for extended periods.

Salary range is \$5,000 - \$6,000 per month (depending on qualifications) during the 6-month operating season plus some benefits. If you are interested in this position, please submit your resume to golfredlake@golfredlake.com