



## JOB POSTING – Blue Ocean Bar & Grill

<b>Position Title:</b>	Head Chef
<b>Department:</b>	Food & Beverage
<b>Reports to:</b>	Food and Beverage Manager
<b>Job Type:</b>	Full Time Hourly Seasonal
<b>Application Deadline:</b>	OPEN
<b>Start Date:</b>	March, 2022 Flexible

*Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar & Grill. Located in beautiful Sechelt BC on the scenic "Sunshine Coast," Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.*

### POSITION OBJECTIVE

You're an experienced line cook interested in moving your career to the next level in a fun, professional environment. A great opportunity to develop your management and administrative skills in a well supported team atmosphere. Responsible for all food production including the restaurant and special events. Provides creative input for menus. Follows food purchasing specifications. Supervise kitchen staff. Working with the Food and Beverage Manager, monitor food and labour budget for the department. Maintain highest professional food quality and sanitation standards within the restrictions of budget.

1. Emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Ensuring that all kitchen expectations are exceeded
3. Strong focus on teamwork and customer service
4. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a professional environment

### RESPONSIBILITIES & EXPECTATIONS

- Monitor, order and report on food products and inventory
- Train, supervise and support workers in the food production department
- Prepare and serve food in accordance with food safety standards
- Maintain consistency of appearance, consistency, quality and portion control for all menu items
- Work with Food and Beverage Manager to schedule and supervise the work of all kitchen employees
- Enforce controls to minimize food and supplies waste
- Work with a helpful, team-spirited attitude towards service staff, and other team members
- Communicate between shifts and with supervisors to ensure adequate product levels and consistent food quality
- Be aware of proper stock rotation of all food and help with storage of incoming product
- Execute any other duties as requested by the Food and Beverage Manager

### WORK CONDITIONS AND CHARACTERISTICS

- Primarily inside work within a kitchen environment
- Will be required to work full time on a shift basis, including weekends, evenings and holidays
- Must be able to work in a fast paced environment and be able to multi-task
- Must be able to meet deadlines as required

## **PROFESSIONAL & TECHNICAL KNOWLEDGE AND SKILLS**

- Food Safe level one
- Technical skills and knowledge
- Education related to the industry an asset
- Solid understanding of the restaurant and hospitality industry

**Please call, drop by, text or email your resume to:**

General Manager Ken Langdon

[klangdon@blueoceangolf.ca](mailto:klangdon@blueoceangolf.ca)

(604) 885-2700 x.102 work | (250) 886-9761 mobile

**Posting closes: Open**

**Start Date: March 2022, will remain open until filled**

**Full Time Summer / Part time Oct – Dec. Off Jan & Feb.**

**Competitive hourly wage based on experience**

**Kitchen share of daily food sales as gratuity**

**Kitchen percentage of Event Service Charge**

**1 complimentary meal per shift**

**Complimentary stand-by golf, driving range, power cart and rental club privileges**

**Option to purchase goods from the Golf Shop for cost + 10%**

Only successful candidates will be contacted for interviews

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