



## *The Ridge at Manitou Golf Club*

Set on the shores of beautiful Manitowabing Lake, The Ridge at Manitou offers you an exciting Job opportunity! We are currently seeking a skilled Sous Chef /Chef who would like to assist our kitchen team for the 2015 season. There is an opportunity for you to grow and gain experience in our á la carte kitchen, where modern techniques and traditional methods are used.

### **Job Overview:**

The role of our Sous Chef /Chef is to prepare culinary delights for our guests and owners and execute the menu, ensuring a high level of performance, guest satisfaction and profitability. Guest satisfaction in our restaurant revolves around the food appearance, high quality of the food and overall dining experience. The Sous Chef /Chef is responsible for the daily preparation of food.

### **General Responsibilities:**

- Comply with Standards of Service and assists in assuring the same from all kitchen employees. Assists in managing the day to day operation of the kitchen, coordinate food production schedules and ensure highest level of food quality, taste and presentation.
- Participate in actual food preparation, produce food consistently high quality, taste and presentation and expedite during peak meal periods as needed. Control food cost by assisting in training kitchen staff on the proper methods of food preparation and handling, by training kitchen, restaurant and steward employees on how to handle leftover food items.
- Ensure that all kitchen employees consistently adhere to uniform, grooming and appearance standards.
- In conjunction with the Executive Chef establish goals for the kitchen anticipate and resolve problems concerning all facets of the kitchen anticipate trends, enact approved profit oriented and cost saving ideas/activities.
- Establish and require strict adherence to health department, kitchen sanitation and food handling guidelines. In conjunction with the Executive Chef, develop menus & create and ensure adherence to recipes and product specifications. Train kitchen staff on all new menus.
- The Sous Chef /Chef must maintain effective communication within the kitchen, be responsive to staff suggestions and concerns and work to resolve problems. Maintain effective working relationship with food and beverage management, staff and departments. Conduct regular inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection.

### **Expected wage:**

- To be negotiated based on experience