



RESTAURANT MANAGER/CHEF

On behalf of our client, Golf Kenosee, we are seeking a Restaurant Manager/ Chef to operate the clubhouse restaurant and food services. Located in Kenosee Lake, Saskatchewan, Golf Kenosee is one of southern Saskatchewan's premier courses, and sits in an expansive park on the southeast's highest plateau, amidst the forests of Moose Mountain Provincial Park. The course which opened in 1935, has been hosting a series of ladies and men's championship tournaments since its entire course was fully renovated in 2007. As a destination golf course, the Club 19 restaurant and bar is known for its excellent customer service, good food, and scenic views. The full-service seasonal dining room and bar have recently been renovated to make it a more efficient and welcoming eatery. Golf Kenosee desires an experienced Restaurant Manager/Chef who will provide its members and guests with a positive memorable experience in all areas it manages such as the restaurant, bar, golf cart, and concession stand.

The successful applicant must be a multitasker and have both restaurant managerial experience as well as chef experience. In this dual position, you will be responsible for all kitchen operations to maximize the profit within all food areas. Your excellent people skills will include managing both the front-of-house and back-of-house teams, customer-facing interactions, and serving as the liaison between the restaurant's staff and its owner. As an experienced chef, you will have experience with menu development, managing food costs, leading and training kitchen staff, budgets, inventory, maintaining standards for food storage, rotation, and quality, and compliance with applicable health codes and regulations.

This position will operate in the months of April to October and will require weekend, evening, and holiday shifts due to the nature of the golf season. The ability to work in a flexible schedule is a requirement.

Key Responsibilities

Restaurant Manager

- Responsible for the day-to-day management and running of a 160-seat restaurant, bar, concession stand, and beverage and snack cart
- Create staff schedules to ensure appropriate staffing for both the kitchen and restaurant
- Implement effective front-of-house and back-of-house service procedures and develop schedules in line with bookings
- Responsible for daily cash/out reconciliation for all food and beverage operations at the club including restaurant, bar, concession stand, and golf cart
- Responsible for budgets and cost control methods to minimize expenses
- Maintain knowledge of scheduled activities for the restaurant and golf course to ensure proper staff levels
- Coordinate and work closely with management for special events and promotions
- Gather feedback from customers

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Chef

- Plan and develop menus using descriptive text to encourage sales
- Estimate food, beverage, and labour costs
- Manages inventory and purchases food and supplies.
- Prepare, instruct, and train all cooking staff, kitchen staff
- Prepare and cook meals
- Oversee food preparation, ensuring compliance with health, safety, food handling, and hygiene standards
- Estimate food requirements and food/labor costs, monitoring daily food supply
- Recruit, interview, hire, train and manage kitchen

Skills and Qualifications

- Graduate of a Hotel and Restaurant Management Course Certificate or Diploma or Red Seal
- Relevant experience will be considered with 3-5 years of proven experience working in a similar role (Cook/Sous Chef, Assistant or Restaurant Manager, Food & Beverage Manager)
- Ability to obtain and maintain a food handler certification
- Working knowledge of general restaurant operations, including personnel management, food planning and preparation, purchasing, sanitation and health codes, and security
- Strong interpersonal and communication skills
- Excellent leadership skills and customer service skills
- Demonstrated ability to manage operating costs in accordance with budgets

If you have the demonstrated background and skills and are interested in learning more about this exciting opportunity, please forward your resume to anne.thomson@mnp.ca or call 204-927-2941.