



JOB POSTING

Date of Notice: March 27th, 2017

Position Title: **CHEF DE CUISINE**

Job Location: BANDON DUNES – Gallery Restaurant

Position Reports To: Executive Chef

Application Closing Date: **April 9th, 2017**

Send Application To: Bandon Dunes
Attn: Human Resources
57744 Round Lake Drive, Bandon, OR 97411
Fax: (541) 347-5850
jobs@bandondunesgolf.com

Position Summary:

Oversees all aspects of food preparation for designated outlet. In conjunction with the Executive Chef, Restaurant Manager and Food & Beverage Director ensures a maximum level of Guest satisfaction with the overall dining experience.

Primary Duties:

- Hands on, working Chef position.
- Directly supervises the daily production of all food for assigned outlet.
- Works with the Executive Chef on inventories, pricing, cost controls, requisitioning, receiving and issuing for food production.
- Manages employment activities for kitchen staff members, including but not limited to:
 - Interviewing, selecting, training,
 - Planning the work, developing work schedules, and apportioning the work,
 - Directing and monitoring work activities and evaluating performance,
 - Handling complaints and administering discipline; terminating as appropriate,
 - Ensuring sanitation and safety programs are closely followed.
- Establishes controls and monitors kitchen activities to minimize food and supply waste and theft.
- Works with Executive Chef with menu planning and related production activities.
- Consistently maintains standards of quality, cost, eye appeal and flavor of prepared foods.
- Ensures all Health regulations are adhered to in regards to safety, sanitation and cleanliness throughout the kitchen areas at all times
- Evaluates food products to assure that high quality standards are consistently attained.
- Interacts with Front of the House managers and staff to assure that food production consistently exceeds guests expectations
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Monitors the condition of equipment and makes recommendations for maintenance, repair and upkeep of the kitchen, its equipment and other areas of the outlet and resort.
- Consistently presents self in a professional manner.
- Ability to remain calm in high pressure situations.
- Perform other duties as appropriate.



Minimum Qualifications:

- Culinary Degree Required
- Ability to read and write English.
- 5 years culinary experience, supervisory and/or management experience, preferably in the golf industry.
- State certified and/or Serve Safe certified.
- Demonstrated experience and capability in the areas of staff management and food control.
- Demonstrated quality written, verbal, and interpersonal communication skills including verbal and written instructions.
- Retrieve, read and interpret information from technical sources
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends.
- Positive attitude, professional manner and appearance in all situations.

Candidates interested in applying for this position must meet the minimum qualifications for the position. To apply, please send completed application, cover letter and resume to the address shown above prior to the closing date. Complete position description available upon request.

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