

Granite Pointe Golf Club: Requires the services of a Kitchen Manager/ Head Cook.

Granite Pointe is a full service facility with an 18 hole golf course, full dining and banquet facility, Golf Shop and driving range. Granite Pointe has been an integral part of tourism and outdoor recreation in our community since 1920. The success of our facility depends on the personal service we provide to our members and guest, and the professional quality products we provide. Creating a positive and dynamic working environment is important to Granite Pointe and we are looking for a qualified individual to join our team.

The successful candidate must:

- Plan, provide and manage food services for members and guests.
- Manage and evaluate daily operations of the kitchen.
- Plan and organize menus for special events.
- Have strong human resource management skills, and cost control abilities.
- Ensure the delivery of outstanding food quality by exceeding our customer expectations.

Further information regarding key responsibilities is available upon request.

Please email resumes to: Food & Beverage Manager, Kristina Little at kristina@granitepointe.ca

Applications will be accepted to June 30th at 4:00 pm. We thank all applicants. However, only those being considered will be contacted.

The position is full time from early April to early October annually while limited shoulder and off season hours are required on a part time basis.

This exciting opportunity allows for a career in a dynamic setting within a motivated team. We look forward to meeting you.

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