



SOUS CHEF / BANQUET CHEF

JOB DESCRIPTION

Every memorable dining experience at Kaneff Golf begins behind the scenes with our Culinary team's commitment to safe and efficient operations. Showcase your talents as a banquet/sous chef, where your attentiveness and care will ensure the creation of exceptional cuisine.

Summary of Responsibilities:

- Prepare food items in accordance with standards of quality, quantity, taste and presentation following standardized recipes, photographs and verbal instruction
- Participate in the operation of banquet functions, including buffets, plated functions, food stations and all other customer requests
- Engage with guests and promote a welcoming environment
- Work within budgeted guidelines for the kitchen, taking responsibility for and minimizing costs, wastage/spoilage and associated expenses
- Review and follow Banquet event orders on a daily basis
- Ensure safe operation and maintenance of all kitchen equipment
- Maintain high standards of appearance, good personal hygiene and health and safety standards
- Support team members and assist as required
- Promote professional work habits and recognize others for jobs well done
- Create and foster positive working relationships within and outside the department
- Ensure a safe and injury free workplace by following safe work practices, compliant to all sanitation and health and safety standards
- Effective management of the Banquet kitchen department to ensure the achievement of our vision, our financial goals
- In the absence of other leaders, to be the supervisor on duty in the kitchen
- Supporting the development of culinary colleagues and apprentices, which includes but is not limited to performance development reviews, and skill/knowledge development
- Assisting the Executive Chef with the recruitment, training and development of colleagues, with strong focus on creativity, engagement, productivity and elevated guest experience Other duties as assigned

Job duties and responsibilities may vary across KaneffGolf locations.

