

Gray's on the Water SOCIALHOUSE

Chef – Sous Chef

Introducing: **Gray's SOCIALHOUSE on the Water** located on the shores of Lake Erie, featuring one of the best patios, and restaurant locations in Ontario. We are building a fresh concept in our new launch - focussed on a casual, fun, pub-style experience with a fresh market right in the restaurant.

Team members will benefit from being a part of Erie Shores Golf Club, and a thriving base of patrons – members and public alike. Our message is simple, we create a Healthy. Fun. Friendly. atmosphere for our community building memorable experiences. Working together, we value inclusiveness, respect, creativity, pride, positive energy, and a passion for guest service. We seek a hands-on leader who can help us launch a menu that matches our culture of a fun, elevated pub-style offering with healthy choices, delivering efficient and consistent creations.

If this sounds like a team you want to be a part of, and an environment you will thrive and bring energy too, apply to join us!

Responsibilities Include:

- Menu Design, Scheduling, Ordering, Admin Tasks, Monthly Inventory
- Hiring and Training Kitchen team members
- Oversee Food Safety, Quality and Cleanliness
- Competitive Wage with Opportunity for Incentive based on meeting or exceeding established food cost targets and service goals.

Qualifications:

- 2-3 Years Experience, Red Seal Preferred
- Culinary school diploma required
- Proven understanding of various cooking methods, ingredients, equipment, knife cuts and procedures industry best practices
- Efficient, and accurate in executing assigned tasks
- Excellent communication and organizational skills
- Professional work ethic - highly responsible and reliable
- Strong interpersonal and problem solving skills
- Ability to work well under pressure in a fast paced environment
- Ability to work cohesively with fellow colleagues as part of our management team
- Professional appearance and attitude
- Attention to detail

Remuneration: Based on experience; golfing privileges part of package

Period of Employment: Full Time Permanent – Restaurant closed Jan 01- Feb 14

Interested applicants should forward their cover letter and resume to:

Dave Hodgson
GM and Executive Professional – PGA of Canada
Erie Shores Golf & Country Club
dhodgson@erieshoresgolf.com

