



## Position: **Kitchen Manager**

This is a seasonal position from April through November.

If you are an experienced and detail-oriented kitchen professional with a passion for delivering a quality culinary experience, **we encourage you to apply for this position.**

### **Qualifications:**

1. Minimum of 2 years of experience in kitchen management.
2. Proficiency in all areas of kitchen operations, including menu creation, food preparation, ordering, cost control, and kitchen management.
3. Expertise in product knowledge and cost-effective ordering practices.

### **Responsibilities:**

- Maintain a clean and safe kitchen environment in compliance with health department and OSHA regulations.
- Create and update menus, build guides for staff education.
- Lead and guide the back-of-house team during service preparation and execution.
- Conduct weekly assessments.
- Order, manage, and rotate products to ensure freshness and quality.
- Keep kitchen documentation up-to-date and promptly report any relevant information.
- Train entry-level team members in essential kitchen skills, monitor their progress and enforce corrective actions as needed.

Interested candidates can download an [application](#) and send it to Jackie ([jdeslauriers@ais-inc.com](mailto:jdeslauriers@ais-inc.com)) and Chris ([golf@champlaincountryclub.com](mailto:golf@champlaincountryclub.com)).

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### SKILLS

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- Cleanliness
- Recruitment
- Safe food handling
- Scheduling
- Budgeting
- Recipes and menu planning
- Strategic Planning
- Kitchen staff coordination
- Project organization
- Relationship development
- Supervision
- Team management
- Problem resolution
- Business operations