



Position: **Executive Chef**
Facility: **Pitt Meadows Golf Club**
Location: **Pitt Meadows, BC**
Close Date: **June 21**

Pitt Meadows Golf Club is seeking to find its next Executive Chef. One that will enjoy the challenge of the culinary diversity that member golf clubs offer. Unlike chain or themed restaurants, member clubs allow you to experiment with a variety of meals from many regions of the world. You could be making comfort food in the day and serving a fine dining wine paired dinner in the evening. Hence, the next Executive Chef for Pitt Meadows Golf Club must have a true passion for cuisine.



Pitt Meadows Golf Club is a semi-private golf club offering various culinary experiences from fine dining to grab and go for the members and guests.

PITT MEADOWS GOLF CLUB

Since 1963, the Pitt Meadows Golf Club has offered its members, guests and the public a delightful golf experience combined with unmatched camaraderie. It provides a championship calibre challenge but an enjoyable and walkable experience. From perfectly manicured lawns to the picturesque backdrop of the Golden Ears Mountains, the setting is as nice as they come.

Due to a recent flood of the building, the clubhouse has had a major restoration. Allowing it to update and refresh all serving areas of the club. Working with the Director of F&B, the new Executive Chef will be given the opportunity to reestablish the concepts of the club's offerings. The facility will cater to the day-to-day member and guest service as well as offer a spacious banquet area to cater to weddings and other special events.



WHY PITT MEADOWS

Pitt Meadows is only 30-45 minutes from downtown Vancouver yet a world away. Vancouver is a world class city, however it can have a high cost of living. Living in the Pitt Meadows/Maple Ridge/Coquitlam region means you are steps away from some of the best year-round outdoor activities yet close to the offerings of NHL Hockey, big name concerts and some of the world best dining opportunities.

Recently ranked 9th in the “Most liveable places to live in Canada”, It has a small-town feel, beautiful natural spaces, local amenities and great people.



THE POSITION

The Executive Chef is responsible for the Club’s culinary experience throughout the Club. Supervising and mentoring the culinary team and the food production for all outlets including restaurant, banquets, lounges and snack shack in our newly renovated clubhouse. The position hires, trains, and supervises to assure that the quality of food and service consistently exceeds the wants and needs of club members and guests.

Striving to provide the highest quality dining experience possible, the Executive Chef must enjoy working in a fast-paced kitchen, have great communication skills and a great attitude.

Core Duties:

- Develop and execute creative menu's for the opening of all F&B Outlets. This will include Menu engineering to ensure food costs are in control.
- Supporting the Food & Beverage Director regarding food concept and design.
- Assist in developing and implementing operational and staffing plans to ensure that objectives support the vision of the facility.

- Collaborate with the management team to develop special events
- Development and continuous review of standard operating procedures to ensure maximum member satisfaction.
- Oversee the care and maintenance of all physical assets of the kitchen.
- Assure operational compliance with current legislation. Maintain a clean and organized kitchen environment, adhere to safety and sanitation standards.
- Provide effective team leadership, giving direction to staff and motivating and supporting them to achieve individual and team objectives.
- Manage all food purchasing and inventories.



REQUIREMENTS

- Must be flexible to work holidays, evenings and weekends as required
- At least 3 years of applicable experience as an Executive Chef or Sous Chef.
- Excellent organizational, problem-solving, and communication skills.
- Ability to lead and foster a positive workplace culture.

SALARY:

We offer competitive compensation of \$80,000- \$90,000 base salary and includes a comprehensive benefit package.

START DATE & EMPLOYMENT DURATION

- Start date as soon as available.
- Employment Full Time, Year-Round.

DIRECT REPORT

- Reports to the F&B Director.

APPLICATION PROCESS

- Pitt Meadows has utilized the services of Fresh Golf Solutions to assist with the search for Executive Chef. Please submit your resume and cover letter directly to Scott Kolb – Lead Recruiter for this position at scott@vbgolf.ca or click here to apply directly online.

Please do not contact any of the existing staff. All questions should be directed through Scott.

Closing Date scheduled for June 21.