



## Executive Chef/Kitchen Manager – Position Description Summary

Located just two miles south of town, Grand Forks Country Club is nestled into the rolling terrain of the Red River valley. With plenty of mature, tree-lined fairways and low-density real estate development, the course offers a truly private round of golf for you and your family that is not available at most other courses.

The golf course features 18 holes of championship golf on one of the best-manicured courses in North Dakota. Measuring 6,854 yards, the course provides a test of skill for even the most accomplished golfers, while the four sets of tees allow players of all skill levels to enjoy the game. The club features a full-length driving range complemented by a short iron practice hole to refine your skills before tackling the course. There is also a putting and chipping green conveniently located next to the 1st and 10th tee boxes. The course was designed and built in 1964 by legendary course architect Robert Bruce Harris and continues to provide its hallmarks of challenge, beauty, and privacy for all those fortunate enough to play it. Contact the clubhouse to explore membership opportunities and find out for yourself what makes the Grand Forks Country Club so special.

In addition, the GFCC offers a full-service restaurant, bar, and pool, along with several other events and amenities for our members.

### **Job description**

Our organization is seeking a talented Executive Chef & Kitchen Manager to join our culinary team. The ideal candidate should have a passion for developing and creating unique, innovative dishes and must have extensive knowledge in creating menus as well as experience in balancing cost and quality. The successful applicant should also be comfortable with leadership, hiring and managing other members of the staff, as well as supervising restaurant operations.

### Responsibilities:

- Oversee the entire kitchen and dining room and staff responsible for these areas.
- Ensure menu items are carried out and prepared to the highest standards.
- Update menus no more than twice per year, based on feedback from guests and management.
- Establish and maintain high standards of sanitation and safety in the kitchen.
- Ensure that food costs are monitored, and food waste is minimized by ordering reasonable amounts of product.
- Interact and collaborate with other staff or management team members.
- Be a leader and mentor to line cooks or other food prep staff.
- Manage scheduling and performance of line cooks
- Purchasing and managing food inventory, as well as final menu pricing based upon provided margins.
- Willingness and ability to train wait staff on best practices.
- Utilize technology to increase efficiency or optimization of service to guests.
- Maintain quality and elegance of food being prepared.

- Ability to prepare and manage a diverse set of menu items – chicken strips to filet mignon!

Job Type: Full-time

Salary: \$65,000.00 - \$85,000.00 per year, plus performance bonuses

Full Family Membership included in benefits

Healthcare stipend

IRA contributions

Discounted meals & more!

To apply, email your resume to [improve@gfcountryclub.com](mailto:improve@gfcountryclub.com)

#### **Grand Forks Country Club Mission Statement**

*The Grand Forks Country Club exists to provide its members, guests, and employees with friendly, high-quality, and unique athletic and social events to foster growth and well-being. We value member, guest, and employee satisfaction, honesty, and integrity and are committed to making every experience outstanding.*