



Minocqua Country Club, Minocqua, Wisconsin

Executive Chef

Minocqua Country Club is located in northern Wisconsin in the beautiful Minocqua area. With a spectacular championship 18 hole golf course running through the trees and wetlands of Wisconsin, the club boasts an equally exceptional food and beverage facility. The historic clubhouse with its many wonderful upgrades is a true gem nestled in this vacation area. The club has a full service dining venue and many sponsored banquets and events. Being open for six months in the spring, summer, fall seasons, it is truly the members most chosen venue for dining.

Position Description:

The Chef is responsible for all food production required for banquet functions, catering offsite, member/guest dining and club events. The Executive Chef is assisted by a Sous Chef and additional kitchen staff. The Executive Chef is under direct supervision of the Clubhouse Manager and will work with the Clubhouse Manager to select, train, schedule and supervise the kitchen staff to ensure delivery of the highest quality products. The Chef is responsible to maintain and conduct accurate and timely inventories, for budget requirements and monitoring. Under the supervision of the Clubhouse Manager, the Executive Chef will assist in the purchasing of food products for the Club and adhere to set parameters on such purchases.

Qualifications:

Requirements include experience in large volume food establishments, strong Ala carte experience; demonstrate excellent culinary ability and familiarity with banquet, buffets and fine dining. Past experience in supervising staff in a fast paced, positive, team driven environment is essential. The candidate must possess excellent communication and planning skills with an ability to think creatively. A strong emphasis is placed on menu planning, costing and labor scheduling.

The candidate must have the ability and desire to work varying shifts based on banquet and club needs. The schedule often requires varied work hours for daytime, afternoon, nights, weekends and holidays. This position will require a hands-on working Chef who takes the extra step to ensure complete member satisfaction.

Benefits:

Minocqua Country Club offers an excellent yearly salary based on experience. Yearly benefits include medical, dental and vision coverage, End of season bonus program and continuing education expense. The Clubhouse is seasonal so the chef will enjoy a quality off season during November thru March.

Please forward your resume and cover letter to one of the following addresses:

Minocqua Country Club, PO Box 47, Minocqua WI 54548

Attn: Julie Bartol, Clubhouse Manager

or

Email to jbartol@minocquacountryclub.com

www.minocquacountryclub.com