



Job Description

Woodhill Country Club has an exciting opportunity for a Banquet Chef in our kitchen.

We pride ourselves on providing an excellent dining experience for our members from a service and food quality standpoint. We are searching for a Banquet Chef who will bring a creative flair to the kitchen and ensure that the kitchen runs smoothly and turns out excellent products on time. In this important role, the individual supervises staff and produces all food needed for banquet functions and private parties.

Responsibilities include assuming complete charge of the kitchen in the absence of the Executive Chef, Overseeing all production staff to ensure adherence to recipes and butchering guidelines. Responsible for updating menus for seasonality and as deemed necessary. Accountable for creating prep lists and explaining assignments to cooks according to production needs. Participate in pre-shift meetings to answer FOH staff questions; educate them on menu ingredients. Ability to work and oversee culinary and dishwashing staff and receive food and culinary department goods. Ensure all functions are set up 15 minutes before the start time, and all cooks are at their stations. Responsible for maintaining the highest sanitation level in the culinary department by enforcing weekly and daily audits and closing lists. Responsible for working directly with the other Departmental Chefs and the food and beverage team on interviewing and hiring procedures and ensuring appropriate staffing levels.

Woodhill Country Club Mission Statement

We are dedicated to providing outstanding year-round dining, social, and athletic services to our members and their guests through superior service and facility management, with respect for the Woodhill Country Club traditions and family values.

Woodhill Country Club Team Philosophy

Through teamwork, we are committed to sustainable traditions, maintaining balance, and pursuing excellence in all areas.

Position Type: Full-Time; Salary

Expected Hours of Work: Flexible scheduling - daytime, evening, and weekend shifts. October-April Average 35 hours/week, May-September Average 40+ hours/week. Due to the cyclical nature of Woodhill's business, employees may be required to work varying schedules to reflect the business needs of the club. This includes nights and weekends.

Qualifications:

Required Education and Experience:

At least two years of experience preparing food and cooking in a foodservice operation.

Preferred Education and Experience:

A culinary degree or certificate.

Experience cooking at a club or fine dining restaurant.

Supervisory experience.

State of MN Certified Food Manager.

Compensation:

\$57,000 - \$64,000 Base salary and annual performance bonus.

Health and Dental insurance.

Paid Time Off (PTO).

Association Membership Dues.

401k matching program.

Complimentary employee meals.

Use of Woodhill's exceptional facilities (golf course, pool, tennis courts, skating rink, ski trails, sledding hill) on Mondays.