



JOB POSITION: Sous Chef
DEPARTMENT: Food & Beverage
REPORTS TO: F&B Manager / Executive Chef
START DATE: Mid-May End Date: End of October

Glasgow Hills Inc. operates one of Canada's top-rated golf courses. Our mission at Glasgow Hills is to have 'exceptional people delivering an exceptional experience!' As a Glasgow Hills team member, you play a significant role in helping us deliver that promise to all our guests this season.

Job Summary

As an important part of our leadership team at Glasgow hills, the Sous Chef is responsible for the day-to-day operation of the kitchen aside of our Executive Chef/F&B Manager. Piper's restaurant and Patio is focused on providing exceptional guest service while maintaining and growing high quality food preparation and presentation. The Sous chef must have strong cooking background and previous experiences within the restaurant industry, strong interpersonal and communications skills that foster the development of a team first atmosphere, can think on their feet, as well as create, produce, and serve on the fly, work with a professional attitude and to have a strong work ethic, and a focus on mentorship and leadership to all BOH & FOH Piper's Employees.

Job Requirements (not limited to)

- Food Safety Certificate
- Experience working within a high paced Kitchen
- Reliable Transportation
- Ability to learn and be mentored in new culinary techniques and methods
- Fluent English and Strong Communication Skills

Compensation

- Wage: TBD
- Tips
- Pooled Tips and paid out based on hours worked and position
- 50% off Food while on shift, 25% off Food when not on shift
- Pro Shop Retail Discount: Cost + 10%
- Staff Uniforms
- Staff Appreciation Events
- Staff Incentive Programs
- Benefit Package Offers
- Available to employees after probationary period

If you are interested in join a team of exceptional people at Piper's 2023 Season, please send your resume to Pipers@glasgowhills.com.