

TLYCC Head Chef job description

The Torch Lake Yacht and Country Club in Bellaire, MI is offering a unique opportunity for a chef looking for a summer position in beautiful northern Michigan. This position is open from Memorial Day through Labor Day, providing casual lunches as well as occasional breakfasts and dinners for a private club of approximately 250 member families.

Responsible for proper preparation, presentation, excellence of product, and attention to detail and profit and labor cost.

Organize and help in the service of all activities concerning ala carte, employee meals, outdoor events and dining room.

Consistent preparation and presentation based on overall standards.

To assist in hiring, training, supervising, directing and/or performance managing employees to enhance the overall knowledge and team spirit of the kitchen staff, providing outstanding service.

To attend any meetings and special events.

Prepare work schedules for the kitchen team, monitor payroll costs and Sysco reports as requested.

Ordering, receiving and proper rotation of food and kitchen goods.

Menu development for all meals, and any other special request by a member or the club board of directors.

Responsible for the planning, preparation, cooking and expediting meal production at all meal periods and ensuring proper quality, portioning and presentation.

Adhere to all cleaning schedules and duties set up by the club.

Responsible for cleanliness and sanitation of individual work area and kitchen, including equipment, counters, tools, waste areas, etc.

Assist fellow employees, members, and guests to ensure delivery of service without being directed. Be aware of team members and the environment and participate as a member of the team.

Notify board of member/guest complaints at the time they occur. Rectify, practicing service recovery, any complaints as soon as possible.

Must be able to interact with members/guests professionally, helping them with changes and last-minute requests as needed.

All the other stuff we do:

Because of the fluctuating demands of the club operation, it may be necessary that each employee perform a multitude of different functions therefore, as an essential part of your position, you will be expected to help others when the occasion arises, just as other employees are expected to help you. Accordingly, you may be expected to perform other tasks as needed

or as directed.

Adhere to all the various club written mandatory standards of operations, policies and procedures, manuals, memos, oral instructions, etc., all of which go to make up the essential functions of the job .

Be able to multitask and work at a fast pace to keep up with business needs.

Be able to follow instructions well as directed.

Responsible for maintaining good conduct and safe working habits while in all areas, including the kitchen, and assuring that others are acting safely.

Housing is negotiable

About you:

Passionate about food and customer service

Sense of humor

Ability to be flexible

Desire to have fun and create a fun, creative team environment 2-3 years as line cook

Prefer culinary training

ServeSafe certification

Observe Michigan and local health department standards Covid vaccinated

Ability to communicate and follow instructions

Indoor environment, fast pace