

# Job Posting: Head Cook

## Oak Island Golf Course – Manitoba

**Position Type:** Full-Time, Seasonal

Oak Island Golf Course is seeking an experienced and motivated **Head Cook** to lead our kitchen operations for the upcoming golf season. This is a hands-on leadership role ideal for someone who enjoys working in a fast-paced, seasonal environment and takes pride in delivering quality food and service.

### Responsibilities:

- Prepare and execute daily menu items with consistency and quality
- Lead and supervise kitchen staff, including scheduling and training
- Manage food inventory, ordering, and cost control
- Ensure compliance with food safety, sanitation, and health regulations
- Maintain a clean, organized, and efficient kitchen
- Collaborate with management on menu planning and special events
- Handle high-volume service during peak golf season

### Qualifications:

- Previous experience as a Head Cook or in a senior kitchen role
- Strong leadership and team management skills
- Solid understanding of food safety and kitchen operations
- Ability to work flexible hours, including weekends and holidays
- Reliable, organized, and able to perform well under pressure
- Passion for quality food and customer satisfaction

### Position Details:

- **Seasonal, full-time employment** (golf season)

- Competitive wages based on experience
- Opportunity to work in a friendly, team-oriented golf course environment

**How to Apply:**

Interested candidates are encouraged to apply by submitting a resume and brief cover letter outlining relevant experience.