

Job Title: Assistant Kitchen Supervisor

Location: Mitchell Golf & Country Club

Job Type: Full-Time, Seasonal (Hourly)

Reports To: General Manager

Job Summary

Mitchell Golf and Country Club is seeking a motivated and dependable Assistant Kitchen Supervisor to join our team for the upcoming season. This role involves supporting the Kitchen Supervisor in overseeing kitchen operations, ensuring food quality, and maintaining a clean and efficient work environment. The ideal candidate has a passion for food preparation, strong leadership skills, and a commitment to delivering an exceptional dining experience for our guests.

Key Responsibilities

Food Preparation & Quality Control:

- Assist in preparing high-quality meals in accordance with menu specifications and guest preferences.
- Ensure food is prepared and presented in a timely and visually appealing manner.
- Monitor portion sizes, waste control, and adherence to health and safety standards.

Supervision & Team Leadership:

- Support the Kitchen Supervisor in overseeing kitchen staff, including training, scheduling, and task delegation.
- Act as the point of contact in the absence of the Kitchen Supervisor, ensuring smooth kitchen operations.
- Foster a positive and collaborative work environment, encouraging teamwork and efficiency.

Kitchen Operations:

- Assist with inventory management, including ordering, receiving, and proper storage of ingredients.
- Ensure the kitchen is clean, organized, and compliant with food safety regulations at all times.

Communication & Coordination:

- Collaborate with front-of-house staff to ensure seamless service and guest satisfaction.

- Communicate effectively with the Kitchen Supervisor to ensure alignment on daily priorities and tasks.
 - Assist with social media and marketing campaigns to promote The Lounge
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Qualifications

- High school diploma or equivalent required; culinary training or certification is a plus.
 - Previous experience in a kitchen environment, with some supervisory responsibilities preferred.
 - Strong knowledge of food preparation, cooking techniques, and kitchen safety protocols.
 - Ability to work in a fast-paced environment while maintaining attention to detail.
 - Excellent communication and leadership skills.
 - Safe Food Handling and Smart Serve certification or equivalent is preferred.
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Skills & Competencies

- Strong work ethic and commitment to quality.
 - Ability to multitask and prioritize tasks efficiently.
 - Team-oriented mindset with the ability to inspire and motivate others.
 - Flexibility to work evenings, weekends, and holidays as required during the golf season.
 - Physical ability to stand for extended periods, lift heavy objects, and work in a hot kitchen environment.
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Compensation & Benefits

- Competitive hourly wage based on experience.
 - Seasonal golf privileges and discounts on food and beverage.
 - Opportunity to develop culinary and leadership skills in a dynamic setting.
 - Potential for year-round employment
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How to Apply

Interested candidates are encouraged to send their resume and a brief cover letter to Jake@mitchellgolfclub.com