

Deer Creek Golf Club Food and Beverage Event Catering Manager

Job Description

Seeking professional, friendly, experienced person to manage food and beverage preparation for all events held at Deer Creek Golf Club. This employee will plan and prepare menus for varied sized groups, and design food presentation. Production of quality food with high standards of health and safety regulations is imperative. The employee must be able to work without close supervision and manage a kitchen staff. This position is part-time seasonal, with busiest times from May through October. Some weekend and evening hours will be required.

Duties and Responsibilities

- Plan and price menus for optimal revenue
- Order/purchase proper food quantities for various events
- Standardize production recipes to ensure consistent quality
- Train and manage kitchen personnel
- Establish presentation technique and high-quality food standards
- Maintain a clean and safe work environment
- Strong organization and time management skills
- Create new menu items and catering food options

Experience and Training

- Serve Safe certified
- 2 years of food preparation for groups
- golf outing experience a plus
- Culinary training preferred

Application Deadline: February 15th 2019

Position Start Date: April 1st 2019

To apply for this job please go to: www.deercreekgolfclub.com

Send email directly: deercreekpro@aol.com