

Banquet Chef/Assistant Banquet Chef



Job Overview:

We are currently seeking a professional, motivated, hardworking individual to fill a Banquet Chef or Assistant Banquet Chef position. This is a full-time hourly position. The Banquet Chef is responsible for the organization and immediate supervision of all food production and execution for banquets. For golf, non-golf and member related functions.

This is a fun, fast paced environment with great people to work with. We offer competitive wages plus gratuities, staff golfing privileges, complimentary staff meals, uniforms are provided and free parking.

Qualifications:

- Minimum 3 years banquet experience required.
- Flexibility in work scheduling including mornings, nights and weekends essential.
- If you take pride in your food, are passionate and a team player, and are committed to quality and great service, we are looking for you!

How To Apply: Interested candidates should send resume to: Chef Heather Clarke at hclarke@silverspringsgolfclub.com

Job Type: Full-time

Pay: \$18.00-\$25.00 per hour

Additional pay includes overtime pay and tips.

Benefits: Discounted and/or free food

Flexible language requirement: French not required

Schedule:

- 8-hour shift
- Combination of day and evening shifts
- Holidays
- Combination of morning and night shifts
- Weekends as needed

Work Location: In person