



JOB POSTING EXECUTIVE CHEF

Carrington's Restaurant & Patio

Tower Ranch Golf Club
Kelowna, BC
Start Date: Immediate

Is This You?

Are you a culinary professional looking for your next challenge with a company that values your skills, experience, and success?

Are you passionate about delivering an exceptional dining experience?

Do you have a hunger for continuous improvement?

If you're a proven Culinary Leader, then this could be just the opportunity you've been searching for.

At Tower Ranch GC, our Executive Chef is the one who brings their culinary vision to life. They are creative and curious, inventive, and adventurous — and can navigate a high energy kitchen with calm, consistency, and a commitment of excellence to the entire team.

By joining the Tower Ranch leadership team, you will also find a supportive work environment to help you in your personal and professional journey. We're committed to our team members, our community, and to your learning and development.

As the Executive Chef you'll:

- Be the hands and heart behind delivering on our mission of delivering irresistible food for everyone who comes to Carrington's.
- Develop an environment of connected, committed teamwork through communication, the willingness to help others win, and your great attitude.
- Treat your department like a business owner, taking responsibility and accountability for the safety and cleanliness of your kitchen, and the quality of the products that you and your team present, and the financial results of your business.

What you bring to the kitchen:

- The belief that people are the source of extraordinary experiences, and the desire to deliver irresistible food, every day.
- Huge pride in the ability to juggle multiple tasks at once, a willingness to learn, and openness to feedback, coaching & mentorship.
- Communication skills that foster teamwork and coordination up and down the line.

The Atmosphere

Tower Ranch Golf Course is one of the Okanagan's premier golf courses.

Located just minutes from Kelowna International Airport and downtown Kelowna, Tower Ranch is a favorite, award-winning destination for golfers from around the world. Tower Ranch's accolades include 'One of the Best New Courses in the World' by Travel + Leisure, and '#1 in Kelowna', and '#22 Best Public Course in Canada' by SCORE Golf magazine in 2022.

The Clubhouse at Tower Ranch features over 10,000 square feet of amenities. Members and guests can enjoy the dramatic valley, city and lake views while dining in Carrington's Restaurant & Patio or while hosting a group function whether that's a corporate meeting, golf tournament or wedding.

The management team and the entire staff are committed to delivering exceptional experiences to all of Tower Ranch's members, homeowners and guests.



The Opportunity

As the Executive Chef you will inspire your team to uphold these standards every day and will work to ensure that our members, homeowners, and guests leave with a memorable culinary experience that they will rave about.

In addition to the club's restaurant operations, you will lead and coordinate food service for all major events at Tower Ranch, including tournaments, weddings, and banquets such as Christmas parties.

You will communicate with all other departments to ensure we provide our guests with the event of a lifetime. Our Food and Beverage team sets themselves apart by offering complete flexibility that allows our members and guests to truly create the event that they had envisioned.

As Executive Chef you will design and create a variety of dishes to satisfy the needs of all our members, homeowners and guests. You and your team will work collaboratively behind the scenes to ensure that we are able to deliver a perfect dining or event experience each day.

What you bring

- Two years or more experience in a leadership role at a similar restaurant or club
- Culinary leadership experience with tasks such as menu design, costing, purchasing, inventory control, scheduling, training, labour cost percentages, etc.
- Proven track record of mentorship, teaching and driving a learning culture within your team
- “Food Safe” certification or provincial equivalent
- Proven fluency in MS Office tools (Word, Excel, Outlook etc.)
- Proven track record in developing and maintaining a high service standard and consistency
- (Preferred) Completion of a recognized apprentice program and “RSE” or “CCC” designation
- (Preferred) University or College Diploma in a culinary or hospitality field

What we offer

This is a year-round position however Carrington’s Restaurant & Patio is only open full-time during the golf season (April to October). In the winter month’s (November to March) the restaurant is open on weekend’s and during Christmas for parties. The result is that the Executive Chef of Carrington’s is a very busy role during the summer season, but it allows for great work-life balance during the off-season.

In addition, we offer:

- Year-Round Salary - Commensurate with experience
- Comprehensive and attractive benefit package
- Longevity, stability, resources, recognition, and excellent club management systems, processes, and procedures.
- Work flexibility
- Free Golf and other team member benefits



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HALL

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Application

If this opportunity sounds like the right fit for you and you want to learn more, then please reach out by sending us an email, or a video, or stop by and chat with our current Chef Eric who is retiring after nine years at Tower Ranch!

If you wish to apply, please email your resume and cover letter and/or video with subject heading 'Executive Chef' to:

James Cronk, General Manager
gm@golftowerranch.com

We thank all applicants in advance and look forward to reviewing your resume and cover letter. Only candidates selected for interviews will be contacted. Deadline for application is October 1, 2022.
