

Job Posting

Chef/Food & Beverage Manager



WHITE PINES
— GOLF CLUB —

DESCRIPTION

The Bensenville Park District is seeking qualified applicants for the position of Chef/Food & beverage Manager at White Pines Golf Club and Banquet Facility. On-site facilities include two 18-hole golf courses, halfway house, 37 Bar & Grill, tent (350+ capacity) and banquet facility (250+ capacity) and The Pine Room (100+ capacity).

DUTIES AND ESSENTIAL JOB FUNCTIONS

Responsible for delivering revenues and profits by developing and providing appealing restaurant, grill and banquet services and quality menu options at White Pines Golf Club and Banquet Facility. The ideal candidate will bring exceptional food and management experience related to banquets and restaurant operations. Menu development, financial tracking, process improvement, strategic planning and quality management skills are critical abilities to be successful in achieving the short and long-range goals of the organization. Candidate should be team orientated, excel as a communicator and energetic.

QUALIFICATIONS

- The position requires an Associate's Degree in Culinary Arts, Restaurant Management or similar. A Bachelor's Degree is preferred.
- The position requires a minimum of five (5) years food and beverage management experience in banquet facility or full-size restaurant.
- The position is required to possess and maintain appropriate Illinois Food/Sanitation certifications and Bassett Alcohol Certification as required for the facility needs, or obtain within six months of hire.

JOB STATUS Full time **DEPARTMENT** White Pines Golf Club

FSLA STATUS Exempt **SALARY** \$55,000 to \$67,000

HOURS Must be able to work evenings, weekends, and holidays. Hours will vary based on the facility requirements.

HOW TO APPLY Interested applicants should submit a resume and three (3) professional references to: Evelyn Struck, evelyn@bvilleparks.org. Position open until filled. No phone calls please.