**Position: Kitchen Supervisor/Cook**

Good Spirit Golf Resort is currently looking for a Kitchen Supervisor/Cook to be the primary manager for the restaurant and provide leadership in all aspects of operating a kitchen and directing staff

This is an hourly, seasonal, full time position with wages based on experience and credentials. The Supervisor is responsible for maintaining an inventory, ordering from suppliers, determine costs per unit for menus and catering items, providing catering and pricing menu for special events, organizing and maintaining foods in coolers, freezers and dry goods areas, cooking/prepping as necessary, and regular opening/closing duties of restaurant, as necessary.

Position Requirements:

 - At least 3-5 years of working in a kitchen environment

 - Experience in managing and running a staff

 - A valid certificate in Food Safety

 - Training in pricing and stocking practices

 - Must be able to lift/carry 50 lbs or less

To apply for this position, please send your resume and cover letter detailing your qualifications for the job to goodspiritgolf@sasktel.net. Please include the position(s) you are applying for in the subject line of the email.