



WHAT IS OUR STORY?

The Club brings families together and our Club is a 2nd home to over 1,500 members. We've got a strong foundation and continue to modernize our service offerings to ensure multi-generational enjoyment throughout 275 acres of breathtaking, panoramic scenery. Although the Club began as a hunting club in 1885, over the years, amenities such as dining, golf, tennis, pickleball, trap and skeet and fitness were added to enrich member experience. Club members have a history of excellence in business, athletics, and altruistic pursuits.

YOUR CAREER AT THE CLUB

We strive to meet the needs of every member, whatever their interest may be. In doing so, we are looking for motivated individuals to join the Club's highly talented team to continue to offer a variety of activities, social events, dining opportunities and much more for all members, young and old. The London Hunt and Country Club prides itself on creating not only an exceptional membership experience but a memorable work environment as well.

ROLE OVERVIEW:

We are looking for a self-motivated ***Chef de Partie*** to cater to our ever-growing Calendar of Events. Whatever the occasion, you will bring a positive attitude to every shift and prepare high-quality meals for each guest. You will supervise staff and assist the Head Chef/Sous Chef in the training of all staff in compliance of company procedures while ensuring high levels of food preparation. You will be able to achieve high output with minimal supervision while developing positive, professional relationships with members and colleagues. You will act as a role model to demonstrate appropriate behaviours; embody a great culture and have a high-level of engagement. You will be responsible for ensuring safe food handling practices are used consistently through proper plating, timing, storage, and preparation. You will contribute to controlling costs, improving gross profit margins, and other departmental and financial targets. You will perform additional tasks as required including general cleaning duties to ensure the highest standard is achieved for optimal performance of the restaurant.

THE CLUB IS AN EMPLOYER OF CHOICE

Every Club employee has an important role to ensure the enjoyment of the facilities by all members. We know that our employees are vital to ensure the success of the Club and will hire, develop, and reward the best people available. The Club has partnered with local businesses which allow for savings opportunities for employees and their families. Club employees have a chance to experience the joy of playing the same professional golf course conquered by some of the best players in the LPGA and can enjoy playing tennis on one of our ten clay courts or pickleball on one of our six courts built in 2021. Whatever your career ambitions are, the Club offers a chance to develop your skills and creates opportunities to cross-train should your interests change over time. Joining the Club family is not only about a having a job, but also about finding what drives you to be the best version of yourself.

WE WANT TO HEAR FROM YOU!

Since the London Hunt and Country Club is a family focused Club providing our members with an internationally recognized golf course complemented by first class dining facilities, we have high expectations for our culinary staff. The successful candidate will have at least five years of culinary experience, ideally in a high-end cuisine and high-volume environment. You have at least 3 years of supervisory experience in a professional kitchen environment and can motivate your team to achieve desired results. You listen attentively to Executive Chef and Sous Chef and can effectively relay expectations to Cooks and other team members.

You are determined and thrive in high-pressure situations and can follow direction to accommodate dietary restrictions, allergies and/or special requests of guests. You can consistently produce dishes that are properly plated, correct temperature, and portioned correctly. Remain mindful of inventory and rotate par levels for freshness of food. You are available to work a flexible work week which includes some days and nights during the week, on weekends and on holidays. Overtime may be required. Completion of the Safe Food Handling Certificate is required prior to your start date at the Club. Sous Chef experience or strong experience as a Demi Chef de Partie will be considered an asset. Red Seal certificate is preferred.

Please note that effective November 1, 2021, all employees, contractors, including students, volunteers, and new hires are required to be fully vaccinated against COVID-19. All new hires must disclose their vaccination status to the London Hunt and Country Club by submitting proof of vaccination to the HR and Payroll Administrator, prior to their start date.

COMPENSATION

We offer a competitive compensation, which will be commensurate with experience.

If you are committed to playing a key role in the success of the Club, we invite you to email your resume to careers@londonhuntclub.com. We look forward to working with you!

No phone calls please. Applications will be accepted, in strict confidence. We appreciate all the applicants expressing an interest in this position, however only those selected for an interview will be contacted. Thank you for your interest.

The London Hunt and Country Club is an equal opportunity employer. We are committed to equity, value diversity, and welcome applicants from diverse backgrounds. The London Hunt and Country Club provides accommodations to job applicants with disabilities throughout the hiring process. If a job applicant requires an accommodation during the application process or through the selection process, the hiring manager and Controller will work with the applicant to meet the job applicant's accommodation needs.