

Head Cook, Fairview at Sonoma, Rohnert Park, CA

Are you driven to create high quality food that offers an exceptional experience for diners?

Do you love working within a budget to provide a variety of delicious options for guests?

Are food quality and the safe and cleanly operation of the kitchen paramount on your list of concerns?

If you answered "yes" to these questions, then we may have a job for you!

Fairview Sonoma has become one of the premier wedding and event centers in Northern California and is very interested in hiring a talented individual to join our team for the position as **Head Cook** for Fairview Sonoma. We provide catering for on-site events including banquets, weddings and a multitude of other celebrations.

Position Profile:

In partnership with the Director of Food & Beverage, this position will be responsible for adherence to budgets to maximize revenue and minimize expenses while ensuring adequate supplies and staff are on hand to provide top quality customer service.

Essential Functions Include:

Prepare food that is high quality, delicious and is well presented food for each event. Job duties also includes oversight of breakdown and cleanup of kitchen area and maintaining a sanitary/clean environment.

Job Requirements/Qualifications:

- Requires 2 -5 years of Head Cook experience in a fast-paced environment. .
- Ability to implement policies and procedures & and to prepare schedules
- Must have capable oral communication, issuing instructions and communicating policies.
- Knowledge of labor laws, health codes, safe food handling and sanitation, safety and security systems
- Ability to demonstrate time management and organization skills.
- Must be internally motivated, detail oriented and have a passion for teaching others
- Must be able to work a flexible schedule including days, nights, weekends and holidays
- Familiar with ordering of all products essential for daily operation.
- Banquet experience a plus
- Food Safety and Sanitation Certification and ServSafe Alcohol Certificate required
- Detailed oriented and ability to multi-task working independently with minimal direction.

COMPENSATION/BENEFITS: \$14.00 - \$17.00 per hour, depending on experience.

In addition, this position will have bonus potential of \$2,000 - \$5,000 annually.

Benefits include: Shared health plan, vacation, sick leave, and approved education/training expenses.

To apply: <https://home.eease.com/recruit/?id=15480701>

Fairview Sonoma at Foxtail Golf Club is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability status, protected veteran status, or any other characteristics protected by law. Fairview Sonoma at Foxtail Golf Course, CourseCo, Inc and its affiliates are Drug Free Workplaces. Successful applicant will be required to pass a pre-employment background check, drug screen and have a valid documentation proving eligibility to work that will be validated online.