

## Head Chef

The Mansfield Golf Club requires a skilled, enthusiastic and hardworking Head Chef to join our culinary team. Our hospitality facilities feature a 150 person restaurant serving our Club members, guests and visitors lunch and dinner 7 days per week, in addition to hosting many functions.

In this role you will be responsible for the creation and implementation of the food offering for our venue. This is an outstanding opportunity for the right candidate to make their mark within our beautiful regional location.

We are seeking a commitment to join us and take the lead at our busy venue. Our menu is focussed on dishes produced with high quality ingredients, skilful presentation and attention to detail. This is a full time position with an attractive salary dependent on experience and skill level.

Our ideal candidate:

- Motivated and passionate about great quality produce and flavours
- Able to work efficiently and effectively
- Creative - help develop and grow our offering
- Positive and confident outlook

About the Role

- Head up a new Culinary team
- Ability to work flexible hours, including nights and weekends
- Make an impact. Contribute to a growing business.
- Competitive salary

To apply, please forward a covering letter and resume explaining why you would like to work for The Mansfield Golf Club culinary team and what attributes make you an outstanding and committed applicant.

Chris Anderson

General Manager

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