



Full-Time Head Chef / Kitchen Manager, Kelowna Springs Golf Course, Kelowna, BC

- Location: Kelowna Springs Golf Course – Kelowna, BC
 - Employment Type: Full-Time
 - Department: Kitchen / Culinary Team
 - Reports To: Food & Beverage Manager / General Manager
 - Salary starting at \$65,000+ Competitive, based on experience
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Job Summary

Kelowna Springs Golf Course is seeking an experienced and dedicated Full-Time Head Chef / Kitchen Manager to lead our culinary operations. This role combines hands-on culinary leadership with full kitchen management responsibilities. The ideal candidate will oversee menu development, staff leadership, food quality, and daily kitchen operations while working closely with the Restaurant Manager to ensure an exceptional guest experience for golfers, tournament participants, wedding guests, and the community.

This role is ideal for a chef who:

- Is ready to **relocate to the Okanagan** for lifestyle
- Or for an Okanagan local **done with the late-night restaurant grind**
- Wants to work somewhere they can **step outside onto a patio and look out over a golf course**
- Enjoys **classic clubhouse food** with room for creativity

This is a full-time position with seasonal business fluctuations including a winter closure that allows time to reset, plan menus, and recharge.

- This is a full-time, year-round position, with the month of January off.
 - The role may transition into a fully continuous year-round position with the opening of our indoor pickleball court in 2027, which is expected to increase winter dining activity.
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Responsibilities:

- Lead all kitchen operations, including staff supervision, scheduling, and training
 - Prepare and cook menu items to established standards
 - Develop seasonal menus for the clubhouse restaurant and create banquet menus for weddings, tournaments, and special events
 - Ensure consistent food quality, portion control, and presentation
 - Maintain a clean, organized, and safe kitchen environment
 - Oversee inventory management, food costing, ordering, and budget efficiency
 - Monitor food storage, product rotation, and waste reduction
 - Enforce food safety, hygiene, and sanitation standards at all times
 - Work directly with the Restaurant Manager to ensure top-tier customer service and smooth FOH/BOH communication
 - Collaborate with senior management to enhance efficiency, menu offerings, and guest satisfaction
 - Ensure timely preparation and delivery of meals during service periods and events
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What we are looking for:

- Proven experience as a Head Chef, Kitchen Manager, or Senior Chef (golf course, banquet, or hotel experience an asset)
 - Culinary degree or equivalent training (preferred but not required)
 - Must have valid Food Safe certification (FoodSafe Level 1 required; Level 2 an asset)
 - Strong leadership and supervisory abilities
 - Excellent knowledge of kitchen operations, menu planning, and food safety regulations
 - Ability to thrive in a fast-paced, high-volume environment
 - Strong time-management, organizational, and communication skills
 - Passion for culinary creativity and innovation
 - Ability to work flexible hours, including early mornings, weekends, and event days
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- Ability to stand for extended periods
 - Ability to lift 25–50 lbs
 - Comfortable working in a high-heat, fast-paced kitchen environment
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What we offer:

- Competitive salary
- Staff meals during shifts

- Staff golf privileges or discounts
- Health benefits
- Paid time off
- RRSP matching program
- Profit sharing

If you're looking for a chef role that balances **good food, beautiful surroundings, and a terrific team**, we'd love to hear from you.

Please send resumes with cover letter to Sam Striker, Assistant General Manager by email to striker@kelownasprings.com no later than Friday, January 30, 2026.