

Centennial Celebration in 2024

KOSHKONONG MOUNDS CC

Golf | Events | Dining

W7670 Koshkonong Mounds Road
Fort Atkinson, WI 53538

920-563-2823 

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www.kmccgolf.com 

HEAD CHEF - IMMEDIATELY HIRING

POSTED 7/19/24

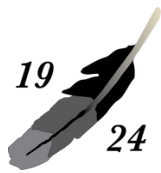
About Us: Join our fun, caring and talented team at Koshkonong Mounds CC, a historic 100-year-old golf course evolving to meet the modern era. Our on-site restaurant and event facility is key to our operations, and we are looking for a dedicated Head Chef.

Key Applicant Asset: We are seeking a Head Chef who values collaboration over individual accolades. While a culinary degree and extensive prowess are impressive, we believe in the power of teamwork and adaptability.

Why Join Us? What we truly value is someone who excels in a team setting and embraces the ever-changing rhythm. We've had a few hires that just didn't quite match our team dynamic, but we're eager to find the perfect person who will blend seamlessly. Key attributes are kindness, having a knack for adapting to new situations and making great dishes - if this is you, we want to chat. Be part of our exciting transition and help shape our future.

What We Offer:

- **Seasonal Work Schedule:** Put in the extra effort of 40+ hours a week during the busy season (March 16 - November 14) and enjoy a reduced schedule of 32 hours a week in the off-season (November 15 - March 15). We encourage staff to enjoy this lighter workload to refresh and recharge.
- **Team Support:** You won't be alone. Our solid team stands with you to make things happen.
- **Competitive Salary:** Reflective of your hard work and dedication - salary range \$45k-60k with a sign-on bonus
- **Growth Opportunities:** Be part of an evolving team with a trajectory that matches the times.
- **Benefits:** PTO, 401k, Dental, complimentary Golf



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Responsibilities

- Lead and inspire, fostering a cooperative and supportive atmosphere - our company motto is "everyone pitches in" to foster a helping environment.
- Manage kitchen operations, ensuring consistency, quality, and efficiency.
- Oversee food ordering, preparation and presentation, maintaining consistent standards.
- Adapt to the ever-changing demands of a golf course restaurant and event facility.
- Ensure compliance with food safety standards and maintain a clean, organized kitchen.
- Collaborate with management to create seasonal menus for daily dining and events

We are a Wisconsin golf course and seasons affect our guest traffic, scheduled shifts, and duties, please find this example:

- On-Season March - October: Food prep, working the line, creating, and adjusting SOPs, food ordering, weekly cleaning tasks.
 - Expect 40-55 hours per week
- Off-Season November - February: Kitchen deep cleaning and organizing, menus, dining, and events, preferred use of time off.
 - Expect 30 hours per week

Requirements:

- Food Safe Certification is a must.
- Proven ability to work effectively as part of a team.
- Flexibility and adaptability to handle the day-to-day changes and challenges of a busy golf course restaurant and event facility.
- Excellent leadership and communication skills.

At the end of the day, we are a business that provides hospitality and entertainment, offering our guests a chance to get away from their daily lives. If you're passionate about collaboration, adaptability, and being part of a supportive team, let's chat!

Please submit your resume to Mason Kent, General Manager, mason@kmccgolf.com