



January 8<sup>th</sup>, 2026

Lakeside Golf Club is a semi-private golf club located just minutes east of Calgary, in the heart of Chestermere, Alberta. The City of Chestermere is growing exponentially, and now boasts a community of 28,000 plus people. With the growth of the community, Lakeside Golf Club has grown as well, with now nearly 300 members, consisting of principal members, spousal members and junior members. It boasts a very busy Ladies League with 150 ladies, a Men's League with 170 men, and a junior program that sees annually over 100 children participate throughout the course of the season. In 2025, Lakeside Golf Club was purchased by the City of Chestermere which promotes stability and longevity as a golf course for years to come.

Lakeside Golf Club is seeking an experienced, motivated Head Chef to lead all culinary operations. The successful candidate will be responsible for menu creation, kitchen leadership, food quality, cost control, and delivering a consistent, memorable dining experience across daily service, league nights, banquets, and special events. This is a hands-on leadership role ideal for a chef who thrives in a club environment and enjoys building a strong kitchen culture.

We ask that all interested applicants please email your cover letter and resume to [glenn.carr@lakesidegreens.com](mailto:glenn.carr@lakesidegreens.com). Only the successful candidates will be contacted for an interview.

Sincerely,

Glenn Carr  
General Manager  
Lakeside Golf Club



### **Job Summary:**

Working closely with our Food & Beverage Manager, the Head Chef will play a pivotal role in the strategic direction of the kitchen. The Head Chef will provide strong and inspiring leadership and deliver consistent and excellent food quality while fostering a culture of teamwork, professionalism, and accountability.

### **Job Responsibilities:**

- Lead and oversee all kitchen operations, including à la carte dining, banquets, leagues, tournaments, and special events.
- Develop seasonal menus that balance creativity, consistency, and member preferences.
- Execute high-volume service for league nights, corporate events, and weekly features such as Friday Wing Night.
- Collaborate closely with the Food & Beverage Manager and General Manager on planning, budgeting, and event execution.
- Maintain high standards of presentation, quality, and service consistency.
- Willing to engage with the membership by going tableside often and accepting feedback.
- Contribute ideas to enhance and grow food & beverage revenue.

### **Training and Recruitment:**

- Lead the recruitment, onboarding, training, scheduling and evaluating of all kitchen team members to build a positive, accountable team culture.
- Develop and implement standardized steps of service and training programs for all kitchen positions, ensuring consistency across outlets.
- Provide visible, active leadership during peak service periods to ensure member and guest satisfaction and operational excellence.
- Foster a positive, team-oriented work culture with a commitment to exceptional service.

### **Financial Oversight:**

- Manage food costs, inventory, purchasing, and waste control to meet the financial targets.
- Work with the Food & Beverage Manager and General Manager on menu development, pricing and promotions.
- Track performance and metrics and provide regular reporting.

### **Compliance & Standards**

- Ensure compliance with AHS food safety, health & safety standards, sanitation, club policies, and workplace health regulations.
- Maintain the cleanliness and presentation standards across all F&B outlets.



### **Qualifications:**

- Minimum 3 years experience as a Head Chef or Senior Sous Chef, preferably in a golf club, resort, hotel, or high-volume hospitality environment.
- Strong leadership and team-building skills.
- Proven ability to manage food costs, labour, and kitchen operations effectively.
- Experience with banquet and event execution.
- Strong organizational and communication skills.
- Food Safety Certification (required).
- Passion for hospitality and member satisfaction.

### **Additional Benefits:**

- 3 weeks paid vacation.
- Percentage of pooled gratuities.
- \$500 clothing allowance.
- Group health plan.
- Golf privileges.
- Discounts on food & merchandise.
- Association dues.
- Potential bonus plan; based on performance and profits.

### **Compensation/Length of Employment:**

- Salary: \$5500 - \$6500/month based on experience
- Term: Year Round

Thank you to all applicants for their interest; only those selected for an interview will be contacted.

**Deadline for application is January 21st, 2026**, however; position may be filled prior to if the appropriate candidate is found.

### **Please forward cover letter and resume to:**

Glenn Carr

General Manager

Email: [glenn.carr@lakesidegreens.com](mailto:glenn.carr@lakesidegreens.com)