

Superior Shores is seeking a full-time, year-round **Executive Chef**. The basic function of the Executive Chef is to coordinate and direct the training and activities of kitchen staff engaged in preparing and cooking food. The Executive Chef must ensure a consistent high-quality, profitable food service, while maintaining a clean and sanitary kitchen. This is a hands-on, working position.

Conveniently located at the center of many North Shore attractions, including Gooseberry Falls, Split Rock Lighthouse, Canal Park, and the Superior Hiking Trail, Superior Shores is the North Shore at its best.

Qualifications:

- Five years of comparable Executive Chef experience
- Culinary degree preferred
- Proven culinary management experience
- Knowledge of food & labor cost control
- Casual fine dining & banquet experience preferred
- Must have previous experience with menu development and pricing
- Committed to delivering the highest quality of food, product standards, sanitation and safety
- Ability to serve as a role model and mentor to line cooks with varying experience and training
- Ability to maintain a professional appearance and demeanor at all times

Benefits:

- Paid vacation
- Health care
- Dental benefits
- Life insurance
- Flexible spending account (FSA)
- Long-term disability insurance
- Short-term disability insurance
- Accident insurance
- Resort discounts

Under new ownership of North Shore Resort Company, we are proud to be family owned and operated. Come join our friendly team!

Email Mary Hamman, Human Resources Coordinator at hr@superiorshores.com for more information or apply online at <https://superiorshores.com/about-us/employment/>