

Executive Sous Chef

Madison Club is a premier private club renowned for its exceptional dining experiences and commitment to culinary excellence. We are seeking a passionate and highly skilled Executive Sous Chef to join our team and assist in leading our dynamic culinary operations.

Position Summary:

The Executive Sous Chef supports the Executive Chef in overseeing daily culinary operations, ensuring the highest standards of food quality, safety, and service. This role is integral to delivering memorable dining experiences for our members and guests through innovative menu creation, staff training, and meticulous attention to detail. The ideal candidate thrives in a fast-paced environment, leads by example, and inspires a team of culinary professionals.

Key Responsibilities:

- Collaborate with the Executive Chef to uphold and enhance Madison Club's reputation for exceptional dining.
- Supervise food preparation, production, and presentation across all dining rooms, events, and catering functions.
- Train, develop, and motivate kitchen staff, ensuring consistent performance and professional growth.
- Assist with menu development, pricing strategies, and the introduction of innovative culinary techniques.
- Monitor kitchen operations, including staffing, inventory management, and cost controls.
- Lead the team during the Executive Chef's absence and contribute to special events or when short-staffed.
- Stay current with culinary trends, sourcing new ingredients, and researching modern preparation and presentation methods.

Qualifications:

- Degree in Culinary Arts, certified chef-training program, or culinary experience.
- 2- 5 years of progressive culinary management experience.
- Exceptional leadership, communication, and organizational skills.
- Expertise in fine dining, food presentation, and innovative cooking techniques.

Why Join Us?

At Madison Club, we value creativity, excellence, and a collaborative spirit. As an Executive Sous Chef, you will have the opportunity to work with a talented team, develop your culinary craft, and contribute to an unparalleled dining experience for our members.

How to Apply:

If you are a driven culinary professional ready to take the next step in your career, we want to hear from you! Please submit your resume and a brief cover letter highlighting your experience and passion for culinary excellence to recruitingmcmanger@gmail.com.

Elevate your career. Join the Madison Club and help us create unforgettable moments through exceptional cuisine.