

SOUS CHEF

The Club is seeking a dedicated Sous Chef to support our Executive Chef in managing daily culinary operations. This role includes coordinating food preparation, supervising food production and presentation, and ensuring top-notch dining experiences for members and guests.

Key Responsibilities:

- **Food Quality:** Collaborate with the Executive Chef to prepare high-quality food and develop recipes and techniques.
- **Supervise Staff:** Oversee preparation and presentation of various dishes, assist in staff supervision, training, and performance reviews.
- **Menu Planning:** Assist in menu planning and pricing, monitor and adjust menus as needed.
- **Kitchen Operations:** Direct kitchen and banquet operations, supervise kitchen staff for optimal food preparation and service.
- **Cleanliness and Safety:** Ensure hygiene and safety standards, educate staff on safety and sanitation.
- **Inventory and Purchasing:** Conduct inventories, assess needs, and purchase food and supplies.
- **Compliance:** Ensure compliance with food health and safety regulations and maintain a clean kitchen.
- **Trends and Development:** Stay updated with food preparation trends and attend relevant courses and workshops.
- **Maintain High Standards:** Ensure personal appearance and grooming standards are met, including always wearing a clean uniform.
- **Additional Duties:** Fill in for the Executive Chef when needed and perform other assigned duties.

Qualifications:

- Experience as a Sous Chef or similar role in a high-end culinary setting.
- Strong culinary skills and a passion for quality dishes.
- Leadership and supervisory abilities.
- Knowledge of kitchen operations, food safety, and sanitation.
- Organizational and communication skills.

Benefits:

- Competitive salary
- Health and dental and vision insurance
- Paid time off
- Professional development opportunities