



Description

Sous Chef

Shorehaven Golf Club is looking for a new Sous Chef to assist the Executive chef oversee the culinary department. The sous chef will assist the Executive Chef in all aspects of the main, grill, and banquet kitchens (ie. ordering, scheduling, sanitation, maintenance, employee development, performance reviews).

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Monitors lunch and dinner service to ensure and maintain food quality and presentation.
- Prepares or supervises kitchen staff responsible for the daily preparation of soups, sauces and “specials” to ensure that methods of cooking, garnishing and portion sizes are up to standard.
- Consults with dining service personnel during daily line-ups.
- Works in any station as assigned by the Executive Chef.
- Assumes charge of the kitchen in the absence of the Executive Chef.
- Assists in food procurement, delivery, storage and issuing of food items.
- Assists in maintaining security of kitchen including equipment, food and supply inventories.
- Assists the Executive Chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.
- Ensures all services to members are provided in a highly professional and efficient manner with strong attention to detail.
- Reports all member/guest complaints to the Executive Chef and assists in resolving complaints.
- Assists Executive Chef with supervision, discipline, evaluation, training of employees, sanitation, safety, menu planning and related production activities.
- Assists in the development of training and the provision of professional development opportunities for all kitchen staff.
- Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.

- Submits ideas for future goals, operational improvements, and personnel management to Executive Chef.
- Ensures cleanliness of the kitchen above the level expected by the Health Department.
- Consistently maintains the ability to come to work regularly and on time, and with the understanding that all schedules are flexible based on business needs including holidays and weekends.
- Follows directions, get along with co-workers and supervisors, treat co-workers, supervisors and members and their guests with respect and courtesy, contributes to a positive and rewarding team environment and refrains from abusive, insubordinate and/or violent behavior.
- Other duties and jobs may be assigned as needed by a supervisor.

Job Qualifications

- Culinary school graduate preferred
- Two years' experience in supervisory position required
- Country Club/Hotel Experience preferred
- Bilingual (English - Spanish) communication preferred
- Serv Safe Certification

Compensation package

Salary: \$55,000-\$65,000 (Based on experience)

Health, Dental, and Vision Insurance

2 Weeks Paid Vacation

401k and Life Insurance

Continuing Education Reimbursement

End of Year Christmas Bonus

To apply for the position, send resume and cover letter to:

Sergio Reyes, Executive Chef

sreyes@shorehavengc.org

(203)866-5528 Ext. 7120