



The Country Club of Darien

All applicants should send resumes to Chef Pablo Lorenzo ([plorenzo@ccdarien.org](mailto:plorenzo@ccdarien.org))

**JUNIOR SOUS CHEF:** Assists Sous Chef in all kitchen a la carte' operations.

**Salary range: \$65,000 - \$75,000 (salaried)**

**Duties and Responsibilities:** *included, but not limited to:*

- Trains all staff in area of responsibility to ensure that recipes are closely followed, portions are properly sized, and foods are attractively garnished. Test cooked foods for quality, taste, and visual appearance.
- Responsible for the purchasing and subsequent inventory controls for all kitchen supplies and food stuffs in accordance with Club purchasing policies and approval of the Executive Chef
- Develops and implements daily inventory controls to ensure proper security, storage and product rotation. (i.e. portion controls, inventory dating and management of product counts)
- Coordinates the setup of all stations in the kitchen at a "hands on" level with employees. (i.e. lunch and dinner pantry and hot line, daily specials, sauces and garnishments).
- Ensures that a quality product / presentation is offered to our members and guests.
- Coordinate with Executive Chef the development of in-house sanitation programs including but not limited to training sessions, daily and weekly project sanitation check list, weekly documented sanitation inspections and other actions to insure excellent cleanliness and sanitation.
- Adheres to the documented opening and closing procedures and checks work areas for cleanliness.
- Responsible for the cleanliness of the kitchen; storerooms, walk-ins, equipment, and dishwasher area. Supervises support personnel in sanitation and stocking of supplies.
- In cooperation with management, devotes entire time and efforts in leading by example in the development of, and progress in creative and culinary aptitudes, attitudes, and capabilities of kitchen personnel. Monitors daily staff performance and recommends to the Chef staff improvements and levels needed.
- Develops and fosters communication with the Dining Room Manager for continuous feedback to improve operations and member satisfaction. Works to promote teamwork with the front and back of the house staff.
- Develop an understanding of the members' expectations and plan whenever possible (without detriment to daily operations or negative financial impact) to anticipate and meet those expectations.
- Actively performs research and recommends new menu items offering costing analysis and recipe standardization.
- Monitors performance of all kitchen equipment and utensils ensuring proper operation, recommends to Chef needed repairs, new equipment etc.
- Responsible for, and coordinates with the Banquet Chef ensuring the quality of product and presentation of staff meal offered to employees.
- Assists Chef in monthly inventories of all food products.
- Leads by example in both professional and personal actions.
- In Executive Chefs absence assumes responsibility and cooperates with the Banquet Chef in the management of all kitchen operations.
- Such other duties may be assigned from time to time.

**Additional Requirements:**

1. Sitting: Occasionally. Padded office chair, seat with back for break and meals.



### The Country Club of Darien

2. Standing/walking: Constantly. Concrete, tile, rubber mats covering tile, carpet, stairs, etc. Crouching: Frequently. Lift heavy objects, put supplies away, reach lower shelves in walk-ins, and supply shelves, retrieve items from ovens.
3. Stooping: Frequently. Lifting, demonstrating, and training cooking techniques, putting supplies away, retrieving items from ovens.
4. Twisting: Frequently. Answering the telephone, cooking food, place or retrieve supplies, product, performing line positions.
5. Climbing: Occasionally. Retrieve product, stairs.
6. Balancing: Occasionally. Carrying supplies, products, working near hot equipment.
7. Leg/foot use: Occasionally. With kitchen equipment.
8. Reaching (overhead/extension): Frequently. Working the line, reaching for objects, supplies.
9. Handling / Grasping: Frequently. Supplies, knives, slicers, utensils, sauté pans, tuning on the water faucets.
10. Fingering / Feeling: Frequently. Spices, foods.
11. Pushing/pulling: Average weight: Occasionally. Racks, carts with products weighing 5-100 pounds. Maximum weight: Occasionally 100 pounds, rarely up to 200 pounds.
12. Lifting / carrying: Average weight; occasionally. Product, supplies weighing 1 to 35 pounds. Maximum weight: Frequently. 50 pounds.
13. Adhere to company, property, and department safety standards and procedures. Safety shoes, proper guards, proper lifting techniques, sharpened knives and all safety procedures must be followed. Maintain security of kitchen and display knowledge of safe operation of kitchen and kitchen equipment while maintaining the level of safety required and exhibited by OSHA requirements.
14. Exposures: Changing Temperatures (72-110 degrees F), slippery floors, bacteria in foods, noise, and vibrations.
15. Operation of equipment / tools / vehicles: All kitchen equipment to include oven, slicer, steamer, stock pots, fryer, stove tops, salamander, heat lamp, steam tables, toaster, Char grill, etc.
16. Sitting: Occasionally. Padded office chair, seat with back for break and meals.
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31. Ability to lift up to 50 pounds.
32. Must be able to work weekends and holidays.
33. Must be able to provide authorization to work in the USA.
34. Must have reliable transportation.
35. Must be able to speak communicate in English (Spanish is a plus).
36. While performing the duties of the job, the employee may be required to walk or stand or sit for long periods of time.
37. Must be able to bend, sit at a desk for long periods of time, balance, reach, stoop, kneel & reach with both arms without hindrance; ability to climb on step stool or ladder.
38. May be exposed to all types of weather (rain, heat, snow, cold, sun, etc.).

#### **Qualifications, Education and Experience:**

- Bachelor's degree in culinary or culinary diploma or equivalent with experience preferred.
- Effectively communicate in English, in both written and oral forms.
- Basic computer knowledge and experience in using inventory systems preferred.
- Working knowledge of the fundamentals of cooking.
- Working knowledge of knives and knife skills. Working knowledge of kitchen equipment like cryovac, slicing machine, juicer, small wares etc.