



SOUS CHEF OPPORTUNITY AT THE SHORE AND COUNTRY CLUB

The Shore and Country Club is looking for a full-time Sous Chef. Founded in 1908, the club sits on an 8-acre peninsula extending into Norwalk Harbor; the Club provides a unique waterfront environment for its members. Dining Facilities include a Beach House that consists of the Seaside Terrace, the Quarterdeck and a Snack Bar, and a Clubhouse with a Main Dining Room, Patio, Family Room, and Ballroom that services a la carte and banquets. The Club has a 25-yard freshwater pool, children's pool, two sanded beaches, ten tennis courts, and a 98-slip marina.

The Club is opened Friday thru Sunday from Labor Day to Memorial Day and Monday Thru Sunday from Memorial Day to Labor Day. The Club is fully closed (other than offices) from January through mid-March. The Club is closed on Thanksgiving, Christmas Eve, Christmas Day, and New Year's Day.

SOUS CHEF POSITION OVERVIEW

The Sous Chef reports directly to the Executive Chef and is the key facilitator of the culinary program to the culinary staff. The Sous Chef is responsible for a la carte lunch, dinner services, Buffets, and banquets, overseeing their production, service, and completion.

KEY RESPONSIBILITIES

Duties include but are not limited to:

- Assist Chef in supervising culinary staff
- Receiving, checking, and organization of all food orders
- Maintaining all recipes, food standards of the culinary program
- Takes the lead in all food preparation for a la carte and banquets with instructions and follow involving cooks and prep cooks
- Ability to oversee and maintain daily, weekly clean-up schedules, sanitation, storerooms, reach-ins, freezers, walk-ins, and normal functions of a culinary kitchen
- Utilize all food and by-products to limit waste and lower costs
- Assists in working the line for lunch and dinner service
- Helps to provide a quality staff meal

CANDIDATE QUALIFICATIONS

- Strong Organizational and Communication skills
- Prior experience being a leader in a la carte and banquet service.
- Position requires strong a la carte experience on all stations
- More than five years working a la carte and banquets
- Culinary degree a bonus
- A positive winning attitude
- Ability to work under pressure as a team leader
- Taking care of receiving products and keeping walk-ins, reach-ins, mise en place in order
- Able to follow the direction of the Chef and facilitate their menus
- Able to be innovative and have a comprehension of different cuisines
- Loves to cook and train others

This position requires the ability to perform essential job functions with physical demands, including standing, walking, reaching with hands and arms, stooping, talking, hearing, and the ability to lift 50 or more pounds.

SALARY AND BENEFITS

- The position is a full-time salaried position, commensurate with experience
- The club offers a benefits package and vacation.
- An excellent working environment.

Interested applicants are encouraged to submit their resume to:

James Ramirez

Executive Chef

The Shore and Country Club

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www.shoreandcountryclub.com