



## Executive Sous Chef

### Job Summary

The Executive Sous Chef is primarily responsible for serving as the second in command of the kitchen. This individual will assist the Executive Chef in preparing and supervising all food production for A La Carte dining, all food outlets, banquets, events, and functions at the club. They will help supervise all kitchen employees and ensure that all food quality standards are met within budgetary parameters.

### Duties and Responsibilities

- Ensures that all employees working in the Back of House operations (BOH) are performing to the standards set by the Executive Chef and Silver Spring Country Club.
- Maintains financial and labor percentages set by Executive Chef by supervision of product ordering, receiving and utilization, and appropriate scheduling of personnel.
- Prepares and instructs others to prepare a variety of meats, seafood, poultry, vegetables, and other food items for cooking.
- Assumes responsibility for quality of products served.
- Consistently follows standard portion sizes, cooking methods, quality standards and kitchen rules, policies, and procedures.
- Ensures sufficient levels of food products at line stations to assure a smooth service period.
- Maintains a clean and sanitary workstation area including tables, cooking equipment, and refrigeration equipment.
- Facilitates employee meetings and brings suggestions for improvement.
- Prepares as well as supervises kitchen staff responsible for all daily items to ensure that all cooking methods, garnishes, and portions sizes are followed per standardized recipes.
- Assists the Executive Chef with completion of inventories, cost control and food waste monitoring and reduction.
- Assumes full responsibility of all culinary operations in the absence of the Executive Chef.
- Assists the Executive Chef with the supervision and training of all kitchen employees, ensuring that all sanitation and safety procedures are followed and maintained.
- Consistently maintains and checks standards for quality, cost, eye appeal, and flavor.
- Assists Executive Chef in weekly scheduling to ensure proper staffing levels to maximize profitability while ensuring that maximum production is achieved.
- Makes recommendations and inspects all equipment to ensure safety and cleanliness.
- Works in any station or completes all duties as assigned by the Executive Chef.
- Works with the front of the house staff.
- Assists in the ordering, receiving, storing, and handling of all food deliveries.
- Reports member and guests' feedback to the Executive Chef and any actions that may have been taken.

## **Qualifications**

- Culinary Degree is preferred
- Passionate about food
- Strong communication and leadership skills.
- Possess a positive attitude and be a problem solver.
- Ability to work a flexible schedule including nights, weekends, and holidays.
- Ability to frequently lift/move up to 50 lbs. and occasionally lift/move up to 100 lbs.
- Authorization to work in the U.S.

## **Summary**

The Club will offer an attractive and competitive compensation and benefits package to include:

- A competitive base salary and annual bonus
- Professional dues and education expenses with emphasis on continuing education
- Generous benefit package to include medical coverage, retirement plan and life insurance

This position is available immediately. Interested and qualified candidates should submit their resume to [gm@silverspringcc.org](mailto:gm@silverspringcc.org) or to Karl Habib at Silver Spring Country Club, 439 Silver Spring Road, Ridgefield, CT 06877.

## **About Silver Spring Country Club**

Silver Spring is a private country club in Ridgefield, Connecticut that offers a full range of sports and social options for all seasons. Originally conceived as a “small club in the country” providing weekend and summer recreation for city-dwelling members, Silver Spring has emerged into a full-service facility drawing today’s membership primarily from the surrounding towns in Fairfield County. A family centric club, it continues to evolve with amenities and membership options that attract a diverse group of people. The club has improved and expanded most of its facilities and programs in the past 10 years with minimal debt and has maintained a membership roster that remains full with a healthy waiting list.

We are seeking a dynamic, creative, and motivated individual to join our team as Executive Sous Chef. At Silver Spring Country Club, we are passionate about creating a culinary brand that provides quality dining experience for our members, their families, and their guests. Our Food & Beverage program is an integral piece of the Silver Spring experience, and we are looking for a talented individual to join our team.