

## **The Field Club of Greenwich**

276 Lake Ave.  
Greenwich, CT. 06830

### **Job Description**

<b>Job Title:</b>	Sous Chef
<b>Department:</b>	Kitchen
<b>Reports to:</b>	Executive Chef
<b>Supervises:</b>	Kitchen Staff in Executive Chefs Absence

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### **Job Knowledge, Core Competencies and Expectations:**

- Knowledge of culinary fundamentals
- Knowledge of budgets
- Ability to work a flexible schedule and/or long hours/overtime if needed
- Knowledge of and ability to perform required role during emergency situations

### **Job Summary (Essential Functions/ tasks and duties)**

- This position requires the ability to multi task while working efficiently and cleanly. The position requires exemplary cleanliness and hygiene standards in all foods areas relevant to the kitchen department. Meet all company and statutory requirements about food hygiene and employee health and hygiene.
- The sous chef must be able to delegate job tasks to staff.
- The sous chef must be able to draw upon their considerable experience as a culinary chef who has worked in many different roles and settings in order to effectively coach and mentor staff.
- The sous chef position requires assisting the executive chef with par levels, maintaining an organized work environment, assist with checking in and putting away of deliveries, ordering food, creating well thought out specials and assisting with menus.
- The sous chef is responsible for setting up stations working the hot and or cold line, assist with special events.
- To remain alert to potential threats to life, safety and security of employees and guests, with particular emphasis being placed on fire prevention, training/ awareness, evacuation and emergency procedures.
- To act as a role model to junior chefs and members of staff in all departments.
- To solve complaints satisfactorily and exceed customer expectations at all times.
- To show a positive attitude at all times and promote mutual respect within the Kitchen and through all departments.
- Assist executive chef with keeping current payroll, food cost and product utilization.in line with budgets while maintaining high quality standards
- To keep up to date records for compliance with health and safety regulations. To include temperature control on dishwasher and food production. To maintain due diligence.
- Communicating feedback and providing appropriate support/action where necessary.

- To attend and actively represent department in relevant meetings in Head Chefs absence.
- To be responsible for the day to day running of the kitchen.
- To assist the Head Chef in implementing and carrying out the departmental training needs.
- Review all event orders with the executive chef daily.
- To attend all statutory training as and when requested.

**Physical Demands of the Job:**

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- The sous chef must be able to handle sharp objects, including knives.
- Push, pull or lift up to 50 pounds.

To apply for this position, please submit your resume to [chef@fcofgreenwich.com](mailto:chef@fcofgreenwich.com)