



Sous Chef

Salary Range

\$35,000 to \$55,000

Commensurate with experience

Job description

Our Sous Chef is responsible for providing supportive leadership to kitchen staff throughout food service. Duties include assisting the Executive Chef in monitoring kitchen activities, expediting orders to ensure the highest quality, taste, and presentation and taking on additional responsibilities in the Executive Chef's absence to ensure that kitchen staff has proper direction. Sous Chef should strive to meet all budgetary guidelines, and assist the management team to ensure a stable, positive and cohesive work environment for all staff.

Duties and Requirements of the Job:

- Prepare meals to meet guests' expectations in a timely manner
- Be knowledgeable of operating all kitchen equipment such as ovens, grills, steamers, fryers, and food warmers
- Basic knife skills and safety procedures
- Maintain kitchen inventory rotation to ensure supplies are fresh and of high quality
- Maintain proper ingredient measurements, food temperatures, and food storage
- Maintain a clean and organized work station and managing staff to do the same in all areas, enforcing "clean-as-you-go" policy
- Take charge of opening, closing, and other side duties as directed by the Executive Chef
- Maintain a 90% Production/10% Administrative day to day performance
- Keep all areas of the property clean
- Assist in facilitating a timely rotation of menus with staff tasting before implementation
- Be creative with daily features with little repetition, keeping up with modern trends
- Work with and train kitchen staff on a daily basis to improve skills and promote creativity

- Ensure consistent quality of food product and service
- Become familiar with CCTH Members' dining habits and preferences and do the best to accommodate guests' special requests
- Maintain a professional attitude and conduct yourself as a role model to all staff
- Support the efforts of the servers and event coordinator's department in the ability to upsell wherever possible, and deliver superior F&B quality and service
- Know all food and beverage outlet locations, hours of operation, and all other facilities within the operation
- Keep all forms and reference material up to date
- Forbid employees who are ill or suffering from infections to take part in the preparation or handling of food
- Ensure that no food leaves the kitchen without required purchase or permission from the Chef via staff meal
- Keep up with events and special party menus
- Ensuring month-end inventory gets completed
- Check in orders with shipping and receiving accurately
- Must be able to lift 50 lbs.
- Must be able to stand or walk for at least 8 hours daily
- Must be available to work on all holidays The Country Club is open for service

Job Type: Full-time

Benefits: Insurance after 30 Days. Club pays majority of premium for employee.
Spouse or dependents at employees expense.
401K- Club matchup to 3 %
Vacation after 1 year
Paid sick time after 1 year

For more information contact: Shelby Shober at chef@ccth.org
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