

Chef de Cuisine

Founded in 1909, Hyde Park Golf & Country Club has evolved into one of the premier country clubs in Cincinnati. We are currently seeking a **Chef de Cuisine**:

Must have proven history of leading/training, delegation, food safety, kitchen sanitation requirements. Must have recent management experience in fine dining kitchen setting.

If you meet the criteria listed, for immediate consideration, please contact Erin Hahn (Human Resources) at ehahn@hydeparkcc.com with an updated resume and reliable references.

Qualifications:

- Proven experience as a Chef de Cuisine, Kitchen Manager and/or Sous Chef. Two or more years of recent management experience is a must.
- Able to work a flexible schedule, including nights, weekends, and holidays as required for beverage operation needs.
- Must have a strong passion for the hospitality industry - a true desire to understand and meet the needs of members.
- 5+ years minimum of casual-to-fine dining progressive kitchen experience.
- Excellent oral communication and interpersonal skills required.
- Bilingual fluency in Spanish is a plus.
- Current ServSafe Level II Certification (or ability to secure).
- Working knowledge of various computer software programs (MS Office, restaurant management software, ClubEssentials POS).
- BS degree in Culinary science or related certificate would be a plus.

Job Summary:

Our mission is to uphold our superior standards of gracious hospitality, provide a family friendly atmosphere and preserve HPCC's traditional reputation of club excellence. The **Chef de Cuisine** will assist with our mission by:

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and "specials" to ensure that methods of cooking, garnishing and portion-sizing are as prescribed by standardized recipes.
- Assists the executive chef with monthly inventories, pricing, cost controls, requisitioning and issuing of food production.
- Assumes complete charge of the kitchen in the absence of the executive chef.
- Assists executive chef with supervision and training of employees, sanitation and safety, menu planning and related production activities.
- Consistently maintains standards of quality, cost, eye appeal and flavor of foods.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.

- Prepares reports, arranges schedules and costs menus and performs other administrative duties as assigned by the executive chef.
- Personally works in any station as assigned by the executive chef.
- Helps plan energy conservation procedures in the kitchen.
- Assists in the development of training and the provision of professional development opportunities for all kitchen staff.
- Consults with dining service personnel during daily line-ups.
- Assists in maintaining security of kitchen, including equipment and food and supply inventories.
- Assists in food procurement, delivery, storage and issuing of food items.
- Expedites food orders during peak service hours.
- Supervises, trains and evaluates kitchen personnel.
- Coordinates buffet presentations and buffet service.
- Checks *mise en place* before service time and inspects presentation of food items to ensure that quality standards are met.
- Reports all member and guest complaints to the chef and assists in resolving complaints.

Benefits Offered:

- Medical, dental, & vision insurance
- Health Savings Account (HSA) option with 50% company match!
- 401K with company match (1 year waiting period)
- Competitive paid time off package
- Life/AD&D; Short/long-term disability (no cost to employee)
- Supportive work environment
- Manager meal per shift
- Employee optional golf on Mondays (in season)
- Opportunity for growth – 70% of current management promoted internally
- Stable tenure & long-term opportunity – 30 employees with 5-40+ years of employment
- Waiting periods will apply to all insurance, 401K and disability programs

Reports to: Executive Chef