



Sous Chef Full Time

General Description:

Assist in supervising food service personnel, with food production tasks as needed. Assure that quality and cost standards are consistently attained. Reports to the Executive Chef.

Essential Functions:

- Assist with supervision of culinary professionals, including Chefs, cooks, and utility personnel
- Assist Executive Chef with scheduling and menu development including cost controls, recipes, food production schedules and production consistency
- Will execute menu distribution as described in the policy established by Executive Chef
- Complete/delegate organizational tasks assigned by the Executive Chef
- Ensure proper staffing for maximum productivity and high standards of quality
- Make recommendations for maintenance, repairs and upkeep of kitchen
- Interacts with the Clubhouse Manager and Assistant Managers to assure that implementation of food service meets high standards of the Club
- Will maintain requisition sheets for snack bar operations and coordinate necessary food preparations

Non-Essential Functions:

- Performs other duties as assigned.

Qualifications:

- Minimum 3 years management experience, including scheduling, ordering and inventory analysis
- Experience in A la Carte and Banquet operations
- Must be dexterous with kitchen tools and utensils, be able to think creatively about recipes and ingredients and have strong business, communication and leadership skills
- Passion for the advancement of Culinary Arts
- Must have a good basic knowledge of Classical and Ethnic Cuisines
- Must have a strong work ethic; be very organized, honest and ethical; Must be highly self-motivated
- Professional appearance and presence a must
- History of professional education and continued education is preferred

Physical Requirements:

- Exerting up to 50 pounds of force occasionally, and/or up to 20 pounds of force frequently
- Constantly walks and stands, constantly reaches, bends, lifts, carries and stoops
- Long stretches between days off possible in high volume times
- Must be a leader in maintaining a positive attitude in the kitchen; Maintain composure and objectivity under pressure
- Effective in handling problems in the workplace, including anticipating, preventing, identifying, and solving problems as necessary

- Must be able to convey information and ideas clearly be effective at listening to, understanding, and clarifying the concerns and issues raised by co-workers and members

Working Environment:

- Hazards include, but are not limited to cuts, burns, slipping, tripping and falls
- In and out of refrigerators/freezers
- Frequently washes hands
- Very busy, fast-paced environment

Hours/Schedule:

- As scheduled by Executive Sous Chef and/or Executive Chef.
- Must be flexible and be available daytime, evenings, holidays and weekends.

Pre-Employment

All candidates will have to submit to a thorough background check. We are a drug free workplace.

To Apply:

www.charlottecountryclub.org