

High end Country Club seeking Sous Chef to assist Executive Chef in daily operations of multifaceted facility. Ability to manage several events simultaneously in a fast paced environment with professionalism and leadership is a must.

Sous Chef Responsibilities/qualifications include but are not limited to:

Culinary degree or related experience with at least two years in a supervisory position.

General knowledge of restaurant P & L statements and expense control related to food and labor cost to run the kitchen.

Computer knowledgeable in Microsoft Word, Excel, payroll management and point of sale systems.

Maintaining standards and consistency and quality set by Executive Chef in absence of Executive Chef.

Creating and executing specials and seasonally changing menu items, as well as writing recipes for each item to ensure consistency.

Possess a passion for cooking and producing high quality and consistent product and execution of all menus and specials for our members.

Butcher and prepare a variety of meats, seafood, poultry, vegetables and other food items for cooking in broilers, ovens, grills, fryers and a variety of other kitchen equipment.

Knowledge of FIFO, following proper rotating procedures and storage procedures. ServSafe certification preferred.

The ability to expo and understanding of multi-course dining preferred.

Foster an atmosphere of teamwork and lead by example.

Develop meaningful relationships with members and commit to exceeding their expectations.

Open availability for scheduling to include weekends and holidays.

Have a successful track record with steady work history and excellent references.

Strong Management skills required.

Qualified inquiries only. Please email **resume** and **cover letter** expressing your experience and skills to ahyers@rivertoncc.com. **No phone calls.**

Salary to commensurate with experience. Paid time off, vacation, health, vision, dental benefits, 401K, and life insurance benefits offered.