

EXECUTIVE SOUS CHEF

Membership satisfaction in our restaurants revolves around the plate presentation, timely service, high quality food, and overall dining experience. The Executive Sous Chef is an essential element of this operation.

Summary of Duties

- The Executive Sous Chef is to assist in creating daily specials, preparation of food items, and maintaining cleanliness in all areas of the kitchen.
- Managerial oversight of BOH catering, restaurant, and assistance in all Culinary areas when possible
- Ensure stellar service, while execution of menu follows Executive Chef's standards
- Assist in establishing standards and perseverance to increase member dining
- Affirm a high level of performance and sanitation practices
- Comply with Standards, Policies, and Procedures of Waynesborough Country Club and assist in assuring the same from all kitchen staff
- Assist in managing day-to-day over-all operation of the kitchens, coordinate food production schedules with Banquet Chef, and ensure highest level of food quality, taste, and presentation
- Participate in actual cooking of food, preparation, producing food consistently with high quality, taste, and presentation, and expedite during peak meal periods, as needed
- The Executive Sous Chef is to control food cost by assisting in training kitchen staff on proper methods of food preparation and handling.
- Training kitchen staff, restaurant staff and stewards on how to handle leftover food items
- Ensure all kitchen staff consistently adhere to uniform, grooming, and appearance standards
- Establish and require strict adherence to health department and food handling guidelines

- In conjunction with the Executive Chef, Chef de Cuisine, and Banquet Chef, establish goals for all culinary operations, anticipate, and resolve problems concerning all facets of the kitchen, anticipate trends, enact approved profit-oriented and cost saving ideas/activities.
- In conjunction with the Executive Chef, Chef de Cuisine, and Banquet Chef, create and develop menus and ensure adherence to recipes and product specifications. Train kitchen staff on all menus.
- The Executive Sous Chef is to maintain effective communication within the culinary department and FOH, be responsive to staff suggestions and concerns, and work to resolve problems.
- Maintain effective working relationship with dining room managers, service staff, and all other club departments
- Maintain all food ordering based upon projected levels of business
- Conduct regular inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection

Responsibilities to Safety:

- Protect the safety of self, co-workers, and club members at all times.
- Report any potentially harmful equipment or situations to the immediate supervisor without delay.
- Report safety-related accidents and incidents at once to immediate supervisor.
- The Executive Sous Chef is to follow all company and department safety policies and procedures.

Professional Attributes:

- Polished, professional appearance and presentation
- Leadership skills
- Detail oriented
- Self-motivated
- Career focused

Professional Requirements:

- Culinary degree considered, a plus
- Food safety certification
- Private Club experience, a plus

Compensation:

- Salary commensurate with experience
- Eligible for full management benefits including vacation, medical, dental, vision, and 401k

Waynesborough Country Club is a premier, family-oriented, private country club dedicated to providing outstanding facilities and services for social and recreational enjoyment of its members and their families. Founded in 1965, Waynesborough is located on 200 bucolic acres in Paoli, Pennsylvania, in the heart of historic Chester County. Visit us at www.wcc1965.org.

Send resume to pdecarl@wcc1965.org.