

Executive Sous Chef

Job description

Llanerch Country Club is an 18-hole Member-Owned Private Country Club established in 1901. It is located just west of Philadelphia. Llanerch is a family club in the truest sense of the word and has full-service amenities in pool, tennis/pickle ball, golf and dining.

The club is looking for a talented individual to fit with our established team as Executive Sous Chef. We pride ourselves on creating a fun environment for staff to interact with and provide exceptional service to members.

The qualified candidate will possess the following skills and qualities:

Minimum 5 years cooking experience encompassing all areas of the kitchen, a defined understanding of the working of a member-club environment, previous club experience preferred, an understanding of the fundamentals of managing a line for maximum quality and efficiency. The Executive Sous Chef will also be involved in menu development, budget adherence and overall staff management.

Offering a competitive salary with benefits available on the first of the month following 60 days of employment. If interested, please submit a current resume and a list of professional references.
EEO Employer

Job Type: Full-time

Benefits:

1. 401(k)
2. 401(k) matching
3. Dental insurance
4. Disability insurance
5. Employee discount
6. Meals while on duty
7. Health insurance
8. Life insurance
9. Paid time off
10. Vision insurance

Schedule:

1. 8 hour shift (will vary at times)
2. Holidays
3. Monday to Friday
4. Weekends

Experience:

1. Cooking: 5 years (Preferred)

License/Certification:

1. ServSafe Manager Certification Preferred (Preferred)

Work Location: In person.

Please send your Resume to jonopa@llanerchcc.org