Reunion Golf and Country Club has an exciting opportunity of for a

Executive Sous Chef.

The ideal candidate for this position will have been trained in the culinary arts, have a professional and courteous demeanor, be creative-minded, have strong detail and organization skills, exhibit a thorough understanding of elevated cuisine and a have a record of successful team management.

Our Sou Chef is responsible for managing the day-to-day operation of the kitchen to include: staffing, menu planning, ordering, vendor monitoring, food production, inventory, catering and budgeting.

Critical components of this position include, but are not limited to: Overseeing all food production operations at the facility and ensuring the production of high quality food for all restaurant outlets, implementing and maintaining control procedures within the department, participating in long and short-term goals to achieve objectives for the Food and Beverage Department, Maintaining a quality sanitation program in all areas, interviewing, hiring, training, performance evaluation, rewarding and disciplining. The Sous Chef is expected to manage department members that may include, but is not limited to: cooks and stewards. This position requires regular and reliable attendance and performs additional duties as required.

This position reports directly to the Executive Chef.

The most suitable individual for this position will have an Associate’s degree (AA) or equivalent from two-year college or technical school; or six months to one year related experience and/or training; or equivalent combination of education and experience.

Competitive salary negotiable based on experience.

If you are creative, detail-oriented, self-motivated, possess strong interpersonal skills and would like to join a growing team of skilled culinarians, then this position is just for you!

Apply today.

Key responsibilities of the Executive Sous Chef:

• Oversees all food production operations at the facility and ensures the production of consistently high-quality food for all the restaurant outlets.

• Implements and maintains control procedures within the department, including daily food production charts, steak inventory and seafood charts, standardized recipes, use records, food costing sheets.

• Creates, maintains and updates menu specifications, recipes and pictures, and production forecasts.

• Maintains and evaluates existing food concepts as well as the developing of new ones to ensure the highest quality of food and profitability.

• Inspects, selects and uses only the freshest fruits, vegetables, meats, fish, fowl and other food products in order to maintain the highest standard in the preparation of all menu items.

• Participates in long and short-term goals to achieve budgetary objectives for the Food and Beverage department.

• Maintains a quality sanitation program in all areas.

• Monitors to ensure proper receiving, storage (including temperature setting) and rotation of food products so as to comply with Health Department regulations.

• Prepares requisitions for supplies and food items for production.

• Monitors all equipment in the kitchen to ensure cleanliness and proper working condition.

• Selects, trains and supervises kitchen staff in the proper preparation of menu items, equipment operation and safety measures.

• Responsible for interviewing, hiring, training, planning, assigning, and directing work, evaluating performance, rewarding, and disciplining associates; addressing complaints and resolving problems.

• Manages department members that may include, but is not limited to: Cooks and Stewards.

• Assures that effective orientation and training are given to each new associate. Develops ongoing training programs.

• Monitors business volume forecast and plans accordingly in areas of manpower, productivity, costs and other expenses.

• Incorporates safe work practices in job performance.

• Regular and reliable attendance.

• Performs other duties as required.

Minimum qualifications:

• Associate’s egree (AA) or equivalent from two-year college or technical school; or six months to one year related experience and/or training; or equivalent combination of education and experience.

Other qualifications:

• Food Safety and Applicable Sanitation Training

• Ability to read and speak English may be required in order to perform the duties of the job (e.g. the associates may be required to communicate with English speaking customers or co-workers, the manuals for the equipment the associates may use are in English).

• Good working knowledge of accepted sanitation standards and applicable health codes.

• Knowledge of food and beverage products, proper preparation and presentation of food and beverage items.