

## ***Position Available: Sous Chef at Round Hill Club in Greenwich, CT***

Round Hill Club (RHC), established in 1922, is a premier, distinctly private family-oriented country club located in the town of Greenwich, Connecticut. It is recognized as one of the most prestigious private Clubs in the Northeast and has earned the distinction of being a Platinum Club of America. The Club has approximately 600 members, all of whom are residents of this affluent community and represent the top echelon in the world's business and social communities.

The 18 holes golf course was designed by Walter Travis and opened in 1924. Full practice facilities complement the course. The Club also has eight Har Tru tennis courts. The swimming pool and snack bar are open Memorial Day through Labor Day and the six week Youth Camp hosts 75 children per week each summer. An Indoor Racquets Facility which includes two indoor tennis courts, four squash courts and a 2,500 square foot fitness facility. Four platform tennis courts and an active shooting sports program further add to the year 'round amenities of the Club. Additionally, the Club has staff dormitories for 47 employees.

The Club's facilities include an historic Clubhouse that offers several dining and banquet areas including a newly renovated and highly successful "Travis Room" bar and lounge, the Elm Room and outside summer dining on the Terrace overlooking the golf course. For private parties, the Club can arrange up to 350 people for seated dinners. The Club is in the middle of a \$6.3 million pool and snack bar construction project that will conclude this coming May and provide a 1000 sf snack bar facility.

The Club's general facilities are open seven days per week, 12 months per year. The Clubhouse dining facilities are open Tuesday through Friday from mid-April to mid-October and Wednesday through Sunday for the rest of the year. The Clubhouse closes annually for three weeks in March.

The RHC seeks a career-oriented Sous Chef with a strong culinary background. The Sous Chef position is a hands-on position; he or she directly oversees the daily á la carte food operations of the Clubhouse and creates, develops and executes all á la carte menus and daily features. Duties also include the production and oversight of private parties and Club events and assists with the operation of the seasonal pool snack bar kitchen. The Sous Chef assists the Executive Chef on creating menus for private parties and member events. Continual development of the culinary staff is a key responsibility for this position.

The RHC is recognized among its peer clubs as a training ground for chefs. Over the years, the Club culinary program has trained many cooks and sous chefs who have progressed to Executive Chef positions in highly regarded clubs in the tri-state area. The culinary team encompasses a full time crew of five well trained line cooks, three dishwashers and two rounds cooks. To support the busy summer season, RHC hires five culinary interns.

The ample RHC kitchen was completely remodeled in 2015. It is furnished with new equipment, two separate lines for simultaneous banquets and à la carte execution. Plentiful cooler space and work areas allow accommodation of a larger staff during the summer with minimal constraints.

The RHC employs a loyal, professional and accomplished management team and wishes to complement the excellent group already in place. The working environment of the organization is one of

professionalism and respect and the RHC prides itself on the extremely close and positive relationships it maintains with its staff.

### **Essential Job Tasks**

- Assists Executive Chef with the smooth operation of the kitchen and development of the culinary program.
- Is an active presence in the kitchen, working directly with staff to train and counsel, ensuring consistency and quality standards are met and maintained.
- Works directly with front-of-the-house managers to support staff training and menu tastings.
- Prepares and directly supervises daily food production.
- Assists the Chef with pricing, cost controls, requisitioning and issuing for food production.
- Assumes complete charge of the kitchen in the absence of the Executive Chef.
- Assists the Executive Chef with the planning, preparation and execution of menus for all food production.
- Develops, with the Executive Chef, a pastry program and trains staff on preparing desserts for à la carte and Club events.
- Creates a daily prep list based on upcoming functions and events. Assigns tasks to staff, follows up and updates as needed.
- Expedites during peak meal periods as needed in the absence of the Executive Chef.
- Ensures all products are properly labeled, rotated and dated.
- Supervises the daily line for lunch and dinner, ensures product is fresh and up to standards. Makes corrections and adjustments as needed.
- Trains and cross trains cooks to continually develop the culinary operation.
- Ensures par levels of prepared foods, soups and sauces are consistently met.
- Orders produce, dry goods and fish as needed.
- Reduces loss and waste, reutilizing product to reduce food costs.
- Follow Health Department guidelines on the handling, storage and processing of food items, adheres to local and state health and safety standards and maintains the highest sanitary standards.
- Forecasts food production needs based on history and event counts.
- Conducts service lineups and meetings with kitchen and service staff.
- Assists the Executive Chef on the development on standard recipes.
- Butchers proteins as needed, ensuring consistency in portion size, trains staff on butchering and portioning.
- Oversees the set-up, attendance and break-downs of buffets.
- Ensures that staff properly covers, dates, labels and stores all raw and prepared foods.
- Maintains neat and professional appearance and observes personal cleanliness rules at all times.
- Follows directives and completes assignments with a minimum of supervision.
- Attends and actively participates in staff meetings.
- Ensures that all work areas are clean and organized.

### **Candidate Qualifications:**

A culinary degree from a recognized culinary program is preferred. At least three years of progressively increasing levels of responsibility in the food and beverage industry as a supervisor or manager and a total of no less than five years of culinary experience. Banquet and high volume restaurant experience needed.

Proficiency with food ordering and inventory management required. Must be skilled with menu planning and composition.

This position is ideal for a stable and career oriented individual who seeks steady advancement in the field of private club management with the goal of becoming an Executive Chef of a top level organization.

Must be personable, energetic and engaging and have a proven track record of successfully managing personnel, especially as it relates to establishing and conducting formalized staff training. A strong personal work ethic is required and the successful candidate will not be reluctant to put in the necessary hours to achieve the level of services desired by the Club.

**Compensation and Benefits:**

Open and commensurate with qualifications and experience. The RHC offers a very competitive compensation package to include year-end bonus, subsidized medical, dental and vision insurances, 401(k) with 4% matching contribution, comparative dining allowance and a continuing education package. On-site housing is available at rent that is substantially below-market.

Please e-mail resume to: Dominic Calla, Executive Chef at [dominic@rhclub.org](mailto:dominic@rhclub.org).

We thank all candidates for their interest; however, only candidates chosen for interviews will be contacted.