

External Job Title- Sous Chef For Exclusive Private Club

An exclusive country club in the Southern Connecticut area is looking for a confident Sous Chef to be the second in command in our kitchen and support our Executive Chefs specifications and guidelines. We need someone with strong culinary and managerial skills in order to play a critical role in maintaining and enhancing our members' support.

Sous Chef Responsibilities and Requirements:

- Help in the preparation and design of all food a la carte & catering/banquet
- Produce high-quality menu items
- Ensure the kitchen operates efficiently in all areas of operations
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff, establish working schedule, and assess staff's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and members
- Proven experience as a Sous Chef
- Understanding of various cooking methods, ingredients, equipment, and procedures
- Familiar with the industry's best practices

Sous Chef Benefits

- Competitive Salary
- Bonuses - yearly
- Health Insurance
- 401k match
- PTO
- Dining credits
- Stable work environment

\$65,000-\$75,000.00

Please call Mitch Marron, Senior Recruiter, Goodwin Recruiting (860)980-1233

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