

Job Description

Job Title:	Sous Chef
Scope:	The Sous Chef is responsible for assisting the Executive Sous Chef and the Executive Chef in the operation of the Culinary Department, thereby contributing to the overall continued growth and prosperity of Manursing Island Club.
Reports:	The Executive Sous Chef & The Executive Chef/F&B Director
Supervises:	Beach Grill Staff
Communicates:	Operations Committee, Pastry Chef, Beach Grill Associates, and Stewarding Staff
Attendance:	Operations meeting and or Culinary Staff meeting in the Executive Chef's and Executive Sous Chef's absence.
Compensation:	Health Benefits, 401K, Salary: Commensurate with Experience

Major Duties:

1. To ensure that the membership receives only the highest quality of product and service.
2. To advise subordinates of their daily duties according to the Executive Sous Chef, assist when necessary, and ensure that they are carried out safely, and with proper technique.
3. Assist the Executive Sous Chef in the production and coordination of all food production operations of the club.
4. Responsible for assisting in the check in of daily and weekly groceries as well as ensuring a proper and efficient inventory rotation.
5. Ensure that staff meals are provided on a daily basis at specified times. (Lunch @ 11:30 am and dinner according to the time of the evening function.), while making sure that leftovers are utilized without compromising safety or quality.
6. Maintain professional appearance, pleasant disposition, and a personal code of ethics.
7. To practice and teach methods of preparation and service with proper sanitation techniques to all subordinates.
8. Assist the Executive Sous Chef and the Executive Chef in maintaining and re-evaluating existing food concepts in order to ensure that a sense of creativity and uniqueness is maintained.
9. Performance of special projects as requested by the Executive Chef or Executive Sous Chef.
10. To assist in developing a "Team Oriented" environment, with the common goal of building and strengthening skills in order to work together with one another towards a mutual vision of providing only the best for our membership.