

## JOB DESCRIPTION: SOUS CHEF

TO OVERSEE ALL ASPECTS OF THE KITCHEN THROUGH LEADERSHIP TO MANAGE & MOTIVATE STAFF TO PROVIDE EXCELLENT SERVICE TO OUR MEMBERS & GUESTS

- Focus on food service operations
- Coordinate with executive chef and staff on daily food production, menus, specials, events, sanitation, maintenance, issues and concerns
- Coordinate with chef on deliveries, food costs and any issues related to either
- Oversee kitchen in Executive Chef's absence following Club foodservice standards
- Scheduled to work weekly as production chef for all ala carte and banquet service
- Check in all kitchen deliveries on shift
  - Verify accuracy
  - Store and rotate stock
  - Report inaccuracies and/or issues to Executive Chef
- Train kitchen Staff
- Cover schedule needs
- Provide new and innovative ideas to satisfy member and guest needs and requests
- Use management skills to provide a positive work environment
- Work cohesively with all departments