

ADDISON RESERVE

Sous Chef

Addison Reserve Country Club is seeking a talented, versatile Sous Chef to join our award-winning culinary team.

The Addison Reserve® Country Club is a Distinguished Emerald Club Award recipient and is recognized as a Platinum Club of America, ranking #7 among the top 150 Platinum Country Clubs in the nation and ranking #34 in the Platinum Clubs of the World. Addison Reserve® is also recognized as one of America's Healthiest Clubs, ranking in the top ten percent in the nation with a focus on health and wellness for members and staff. Addison is more than just an employer; under the guidance of General Manager Michael McCarthy, we are a “family” that is committed to excellence in the way we service our membership. No matter what your position at the Club, we provide a work atmosphere that is fun, supportive, and challenging.

Whether welcoming the members onto one of our three challenging golf courses or serving them in one of the beautiful dining destinations, our employees are trained to be the finest, service-oriented ladies and gentlemen in the country club industry. We care about our staff and the result is that our staff cares about our members.

Management focuses on developing young talent so they may be leaders of the future in the hospitality industry. Full-time and part-time staff members represent individuals from national and international locales.

Position Summary

This position assists the Executive Chef in supervising food production for all food outlets, banquet events and all other club function in which food service is included. Supervises food service staff, assists with all food service tasks as needed and assure that quality and cost standards are consistently attained.

Essential Duties and Responsibilities

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and specials to ensure the method of cooking, garnishing and portion sizes are as prescribed by standardized recipes
- Assists the Executive Chef with monthly inventory, pricing, cost controls, requisitioning and issuing for food production
- Assumes complete charge of the kitchen in the absence of the Executive Chef
- Assists Executive Chef with supervision, and training of employees, sanitation and safety, menu planning and related production activities
- Consistently maintains standards of quality, cost, eye appeal and flavor of foods
- Ensures proper staffing for maximum productivity and high standards of quality
- Controls food and payroll costs for maximum profitability
- Prepares reports and schedules, cost menus and performs other administrative duties as assigned by the Executive Chef

- Personally works in any stations as assigned by the Executive Chef
- Consult with dining room management during daily line ups
- Assist in food procurement, delivery, storage and issuing of food items
- Expedites food orders during peak service hours
- Coordinate buffet presentation
- Check mise en place before service time and inspects presentation of food and items to ensure that quality standards are met
- Reports all member/guests complaints to the Executive Chef and assists in resolving complaints
- Monitors kitchen staffs time and attendance to ensure compliance to with posted schedules

Qualified candidates must possess:

- Minimum 5 years of experience in a high volume, multi-faceted, and prestigious environment, and 2 of those years in sous chef role
- Minimum 2-year culinary degree from an industry recognized culinary institution
- Must be well versed in classic European and American cuisine
- Experience in Banquets, Buffet preparation, and Fine Dining required
- Must be a self-starter, highly organized and have a passion for learning and teaching

Physical Requirements:

- Standing for prolonged periods of time
- Walking up and down stairs multiple times per day
- Lifting, pushing and pulling at least 30 lbs.
- Work indoors and outdoors in varying degrees and/ or weather

Computer Equipment and Software Requirements:

- Must be proficient in Word, Excel

To apply visit our Employment page at www.addisonreserve.cc