



Worthington Country Club was established in 1991 and turned over to the members in 1994 and consists of 799 homes. Worthington offers an exciting championship golf course which was recently renovated in 2017. Members can also enjoy the Clubs Activity Center and Exercise facilities, Five Clay Tennis Courts and Three Bocce Courts. Members have a wide variety of choices for their dining including a poolside Cabana for the casual dining experience or indoors at the Pub or Windsor Dining room. We offer intimate Private Parties, as well as Member events, Weddings and Banquets up to 250.

JOB TITLE	Executive Sous Chef
DEPARTMENT	Food and Beverage
REPORTS TO	Executive Chef/Club Chef
SUPERVISES	Line Cooks, Pantry/Prep Cooks, Utility Personnel under direction of Executive Chef/Club Chef
FLSA CLASSIFICATION	Exempt
POSITION TYPE	Full-time year-round
GENERAL OVERVIEW	
Serves as “second-in-command” of the culinary department, under the direction of the Executive Chef/Club Chef, assists in supervising food production of all food outlets, banquet events and other functions at the Club. Assists with both food production and non-food production tasks as needed. Helps assure that quality and cost standards are consistently attained.	
RESPONSIBILITIES	
<ul style="list-style-type: none"> ▪ Prepares or directly supervises the daily preparation of soups, sauces and “specials” ▪ Assists the Executive Chef/Club Chef with monthly inventories, pricing, cost control, requisitioning and issuing of food production ▪ Assumes complete charge of the culinary department in the absence of the Executive Chef/Club Chef ▪ Assists Executive Chef/Club Chef with supervision of employees, sanitation and safety, menu planning and related production activities ▪ Consistently maintains standards of quality, cost, eye appeal and flavor of food ▪ Ensures proper staffing for maximum productivity and high standards of quality, controls food and payroll costs to achieve maximum profitability ▪ Makes recommendations for maintenance, repair and upkeep of the kitchen, its equipment and other areas of the club ▪ Assists in preparing reports, costing out menus, making schedules and performs administrative duties as assigned by the Executive Chef/Club Chef ▪ Works during any shift and/or in any station assigned by the Executive Chef/Club Chef 	

OTHER DUTIES AND RESPONSIBILITIES
<ul style="list-style-type: none"> ▪ Ensures kitchen is maintained and staff follows proper opening and closing procedures ▪ Communicates to staff upcoming events and expected business levels ▪ Other duties as assigned
WORK EXPERIENCE/QUALIFICATIONS/EDUCATION
<ul style="list-style-type: none"> ▪ Minimum of 3 years extensive culinary experience in Country Clubs, restaurant and banquets. ▪ Food quality and sanitation certification. ▪ Strong Communications Skills. ▪ Computer literate. ▪ Thorough knowledge of local and state health and safety programs. ▪ Culinary Arts graduate or equivalent preferred
PHYSICAL DEMANDS
Frequently stands, walks, talks and hears. Regularly uses hands to finger, feel and handle, reached with arms and hands. Occasionally sits, stoops, kneels, crouches and crawls. Regularly lifts up to 10 pounds and occasionally lifts up to 25 pounds

Compensation and Benefit

Base salary commensurate with experience * Standard benefits, Medical and Dental after 60 days, 401K (after 1 year)

* ACF and local education

Application Instructions

Professionals interested in applying for this position, please submit Cover letter and Resume to:

Chef Mike Shands

WCC Club Chef

chef@worthingtoncc.net