



Executive Sous Chef

The Executive Sous Chef (ESC) at Gleneagles Country Club will be responsible for all food and pastry production; including that used for restaurants, banquet functions and other outlets. They will develop menus, food purchase specifications and recipes and supervises the production and staff while maintaining the highest professional food quality and sanitation standards set by the Executive Chef.

The ESC will lead, manage, motivate and direct the kitchen staff to achieve goals and objectives set by the Executive Chef. The ESC will set the standards for all kitchen policies and procedures and ensures that they are carried out by all kitchen staff.

The ESC will be responsible for providing the highest quality of product that is always prepared consistently based on set standards. It is imperative that everything that comes out of their kitchens receives a high level of scrutiny with regards to quality and consistency and is met with an overall high degree of member satisfaction.

Experience, Job Knowledge and Education:

- Strong Expeditor experience at a high volume outlet a must.
- A strong team mentality is required – should be willing to work when needed at any level in the Kitchen.
- Should be well-versed in traditional “Floridian Cuisine” while keeping up with current culinary trends and should be flexible and adaptable to making changes.
- Should have a focus on using fresh, local ingredients in season.
- Should have strong communication skills while working with both BOH and FOH employees and other management, staff and members.
- Must be familiar with, and have worked with all kitchen equipment.
- Must possess a high level of attention to detail in all facets of kitchen operations.
- Must have awareness of occupational hazards and safety precautions; skilled in following safety practices and recognizing hazards.
- Knowledge of food handling and preparation principles and procedures for all foods produced and served in the club.
- Ability to effectively supervise all kitchen food production employees in absence of Executive Chef.
- Knowledge of and ability to perform required role during emergency situations.
- Effective communication through all department levels and throughout club.
- Food safety certification.
- Certification from American Culinary Federation or other hospitality association.
- A degree from post-secondary culinary arts program.
- Minimum three years as Executive Chef, Executive Sous Chef or Sous Chef at a multi-faceted country club, hotel, or similarly related establishment.

Salary and Benefits

A competitive compensation, performance bonus and benefit package will be offered to include Health, Dental, Vision, 401(k) and CMAA. Salary is in the range of \$60,000 - \$70,000 (commensurate with qualifications and experience).

About Gleneagles Country Club

Founded in 1984, and located in the heart of Delray Beach, Gleneagles Country Club is a private, residential country club community with some of the best amenities in South Florida. The community features 1,082 homes and condominiums surrounding active sports amenities, which include two 18-hole championship golf courses, a tennis complex with 21 Har-Tru night-lit courts, an active pool complex including a hot tub and children's pool, and a completely updated, state-of-the-art fitness center. A proactive Board of Governors and Management team supports an annual operation of approximately \$22 million.

Our newly renovated 65,000 square-foot main clubhouse features three restaurants and lounges for members to enjoy, as well as a large Waterfall Room for private parties and events. The Legends Dining Room, Waterfall Room, and Legends Lounge were renovated in 2014 while the Grille Room and Glen Bar were renovated in 2008. The magnificent **Legends Dining Room** on the upper level of our main clubhouse frames stunning views of our Championship Golf Courses and offers fine dining to our members year round. The adjoining **Waterfall Room** overlooks tropical gardens and provides the perfect venue for private parties and functions. The poolside **Grille Room** is a favorite for light lunches and casual evening dining. **Legends Lounge** is the perfect place to meet friends and enjoy a light early-evening snack or sample the evening's drink specials. The Lounge also sets the stage for our popular "Nite Spot" seasonal shows highlighting singers, comedians and musicians. Our newest venue, **The Veranda**, opened in late 2014 and offers alfresco dining and cocktails in a covered outdoor restaurant overlooking the driving range.

For immediate consideration, please e-mail (no phone calls) resume and a detailed cover letter along with salary history to:

Carolina Jimenez, PHR
Director of Human Resources
cjimenez@gleneagles.cc

For more information about our Club, please visit our website: www.gleneagles.cc