



What Sets Grand Harbor Golf & Beach Club, Inc. Apart from Other Clubs?

Leadership! Our Leadership Team shares the same vision. Our strong, seasoned Management Team works closely with each other to provide a high-quality lifestyle for Grand Harbor Members. It is through this close professional endeavor that the Club continues to create innovative programs, events and entertainment that Members enthusiastically support.

Amenities & Activities! With a beautiful Beach Club, two golf courses, ten Har-Tru tennis courts and several dining options, we are one of the largest private clubs in South Florida, offering a vast array of amenities. We are also proud to offer a wide and extensive selection of Member activities and programs to meet most every interest... and it continues to grow!

We welcome you to Grand Harbor!



Position Title: Executive Sous Chef

Reports to (Position Title): Executive Chef

Position Overview

The Executive Sous Chef is expected to be a leader in the clubhouse; setting a positive example for all other team members in professionalism, proper cooking techniques, flavor evaluation, punctuality and proper mise-en-place. Strict attention to culinary details, sanitation, organization and Club/Kitchen standards is a basic requirement.

The Executive Sous Chef shall work closely with the Executive Chef and will primarily be responsible for overseeing, assisting and supervising preparation, production, and service of all food served in both the Main Club and Beach Club.

Essential Duties & Responsibilities:

- Works in partnership with Executive Chef to advance standards, menu evolution, innovation and overall sanitation standards.
- Performs ordering, menu development, cost control and hiring processes as well as leading and developing a team.
- Assists with communication; works to improve communication by providing leadership and direction to a multi-cultural staff.
- Helps maintain food consistency in all areas and monitors loss controls.
- Conducts daily line-ups with both the FOH and BOH on a regular basis.
- Assists with scheduling utilizing electronic schedule; reviews time off requests and determines manpower needed for each shift.
- Suggests/Implements improvements as needed with the approval of the EC.
- Inspects kitchens regularly to assist as necessary where production demands and service needs dictate.
- Assists with budget process by gathering and reporting culinary information.

Knowledge, Skills and Abilities

- Able to work under tight time constraints and multi-task so that deadlines can be met.
- Self-directed and highly organized and able to prioritize and manage time efficiently with the ability to handle stress in a fast-paced, deadline-driven environment.
- Must have computer knowledge and ability to utilize HRIS system to create/review schedules, time off and timecards.

Credentials and Experience

- Previous five years or more of culinary management experience with ability to take charge in the absence of Executive Chef
- ACF Certified as CSC or higher preferred

Benefits

- Competitive salary commensurate with experience and skill
- ACF Dues
- Full medical benefits to include company provided Life, AD&D and Short-Term Disability
- 401k Retirement Plan with company match
- Generous Paid Time Off

Professionals who meet or exceed the above qualifications may submit resume by July 10, 2020 to Kristin Diaz, Manager of Human Resources: employment@grandharbor.com