Executive Sous Chef

Full TimeManagement

Stuart, FL, US

3 days agoRequisition ID: 1085

Apply

Salary Range:\$80,000.00 To \$85,000.00 Annually

We are seeking a Executive Sous Chef to be the second in command in our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ their culinary and managerial skills in order to play a critical role in maintaining and enhancing our members' satisfaction.

Responsibilities

- Ensure that the kitchen operates in a timely way that meets our quality standards
- Act as the culinary leader in the kitchen during the Chef's absence
- Manage and train kitchen staff, establish working schedule and assess associate performance
- Comply with and enforce sanitation regulations and the highest safety standards
- Help in the preparation and design of all food and drinks menus
- Maintain a positive and professional approach with coworkers and customers
- Source, order, and receive the highest quality ingredients

Requirements

- Thorough knowledge of hot and cold food preparation.
- Good working knowledge of sanitation standards and health codes.
- Extensive skill in usage of slicers, mixers, grinders, food processors, etc.

- Impeccable knife skills
- Basic mathematical skills necessary to understand recipes, measurements, requisition amounts and portion sizes.
- Ability to read, write and understand the English language in order to complete requisitions, read recipes and communicate with other employees and managers.
- Sufficient manual dexterity of hand in order to use all kitchen equipment, i.e. knives, spoons, spatulas, tongs, slicers, etc.
- Ability to perform duties in confined spaces.
- Ability to perform duties within extreme temperature ranges.
- Proven experience as a Sous Chef in a fine dining environment
- Excellent record of kitchen and staff management
- Accuracy and speed in handling emergency situations and providing solutions
- Familiar with industry's best practices
- Working knowledge of various computer software programs (MS Office, restaurant management software, POS)

Mariner Sands Country Club is a private, gated country club community of warm and friendly residents, beautiful homes and lush surroundings on Florida's Treasure Coast. In addition to two championship golf courses, a premier tennis facility, and a spa and fitness center with a year-round social and club calendar, our members and their guests enjoy some of the finest dining on the Treasure Coast.

DFWP/EOE

To apply:

https://workforcenow.adp.com/mascsr/default/mdf/recruitment/recruitment.html?cid=2c 5f0686-e275-4775-a0b3-

dedd0f425754&ccld=19000101_000001&lang=en_US&jobId=569472