



RCS Hospitality Group  
a new generation of hospitality management  
6412 Brandon Ave. #339 Springfield, VA 22150  
[www.consultingRCS.com](http://www.consultingRCS.com)

Position Available:  
**EXECUTIVE SOUS CHEF**  
The Cliffs at Glassy, SC

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**SMALL TOWN LIVING ~ SOUTHERN CHARM ~ SUPPORTIVE, ENGAGED, DYNAMIC LEADERSHIP**

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**WE WANT TO MEET YOU IF YOU:** Are you looking for *work/life balance*; Want to feel appreciated and *showcase your talents* using the *best ingredients* to create *special experiences* that create memories for a lifetime; Want to join a growing company whose team values *going first, building positive relationships, honesty, exceeding expectations, delivering quality and consistent service, encourages random acts of kindness*? **IF SO**, The Cliffs is the place for you!

As the Executive Sous Chef at The Cliffs at Glassy, your goal is to strive to offer Members and guests opportunities to develop and sustain their personal balance of Total Wellness for a fulfilling and abundant life for themselves and their families. You will guide the experience to deliver diverse food and beverage experiences, value, and enhanced wellness choices. Our communities offer World-class Golf serving Members who are aligned and engaged, fostering membership growth for financial sustainability.

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**ESSENTIAL FUNCTIONS**

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**KEY RESPONSIBILITIES**

- Strive for continuous improvement in culinary knowledge, quality, consistency, service, products, work environment, financial metrics, safety, and member satisfaction
- Assume full responsibility for all culinary operations in the absence of Executive Chef
- Assist Executive Chef with writing and planning of menus for all club outlets and special events
- Coordinate and supervise the work of Sous Chefs, Line Cooks, and Kitchen Assistants to ensure that all food production meets the club's quality standard
- Actively participate in the production of food, working any station as needed
- Uphold Cliffs standards of quality and service
- Provide training and professional development opportunities for all members of the culinary team

**ASSISTS EXECUTIVE CHEF**

- In planning menus for all food outlets in the club
- In safeguarding kitchen staff by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles
- On standards recipes and techniques for food preparation and presentation which help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices
- In evaluating job performance of kitchen staff; corrects, rewards, and disciplines staff in a fair and legal manner

**STAFF DEVELOPMENT**

- Focus on details to provide high quality products and service to Members and guests
- Strive for continuous improvement in knowledge, quality, consistency, service, products, work environment, financial metrics, safety, wellness and member satisfaction
- Trains, supervises, and evaluates the work of Sous Chefs and Pastry Chef



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- Coordinates the work of Sous Chefs, Line Cooks, Pastry Chef, and Kitchen Assistants to assure that food preparation is economical and technically correct and within budgeted labor goals.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times
- Provides training and professional development opportunities for all kitchen staff
- Attends service lineups and ensures that other representatives from kitchen staff attend those lineups
- Motivates and develops staff including cross training and promotion of personnel

#### **KITCHEN MANAGEMENT**

- Approves the requisition of products and other necessary food supplies
- Cooks or directly supervises the cooking of items that require skillful preparation
- Evaluates food products to assure that quality standards are attained
- Attends Food & Beverage staff and management meetings as needed
- Consults with catering department about food production aspects of any special events that are planned in Executive Chefs absence
- Interacts with service director to assure that food production consistently exceeds the expectations of members and their guests
- Maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment
- Visits dining area to greet members
- Maintains professional standards and codes of conduct as set forth by Cliffs Associate Handbook
- Undertakes any special projects as assigned by the General Manager and Executive Chef
- Undertakes any special projects as assigned by Senior Executive Chef with approval from General Manager and Executive chef

#### **CANDIDATE EXPERIENCE AND QUALIFICATIONS:**

- Able to lead, train, motivate, and evaluate kitchen team for optimum performance
- Able to develop, cost, and implement menus that are creative, innovative, and healthy while exceeding the expectations of quality and value for members and guests
- Must also have mathematical skills to compute costs
- Proficiency with computer applications related to food management/cost accounting programs.

#### **EDUCATION AND CERTIFICATION:**

- A.O.S. in Culinary Arts or related field preferred, with a minimum of 2 years Supervisory Chef experience (preferably in country clubs, fine dining restaurants or upscale hotels)

#### **REPORTS TO:**

Executive Chef

#### **THE CLIFFS OFFERS:**

- A dedicated and passionate management team that leads by example and embodies The Cliffs "Go First" culture
- Excellent compensation
- A robust benefits package including health, vision, dental, company paid employee life and short term/long term disability, 401(k) with employer contribution (all subject to company policies)
- Employee meal program
- Complimentary access to play golf at our seven world-class courses



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**CLUB INFORMATION:**

High peaks and craggy nooks that were once home to bootleggers of Carolina Dark Corner fame, Glassy Mountain is today home to a rich and colorful new chapter — The Cliffs at Glassy. Today, members gather on the mountaintop to celebrate life's blessings and gaze upon the treasure that Glassy affords — 75-mile views on a clear day. One visit and all immediately understand why this special place was chosen as the home for The Cliffs' original community.

[CLICK HERE TO APPLY](#)