



Position

Job Title: Sous Chef
Reports To: Executive Chef
FLSA Category: Exempt/Salary Position
Location: Eagle's Bluff Country Club
700 N. Eagles Bluff Blvd
Bullard, Tx 75757

Send resume to Executive Chef Anthony Petrecca at chefanthony@eaglesbluffcc.com

A Private Retreat on Lake Palestine, Eagle's Bluff is a peaceful, pristine 462-acre private sanctuary accented by 50-foot towering trees and creeks, ponds, and lakes that frame our breathtaking homesites, welcoming Clubhouse, and signature 18-hole championship golf course.

Position: Summary

The Sous Chef will assist the Executive Chef with a la carte and banquet culinary and kitchen operations, to ensure maximum member and guest satisfaction. Responsibilities would include scheduling, leading, directing, training, overseeing, mentoring, coaching and assisting the culinary team to assure food is timely prepped, cooked, plated and delivered and presentation and quality is exceptional. Other important responsibilities would include maintaining a clean, organized, sanitary and compliant kitchen operation and assisting in inventory control and preparing and managing the culinary budget.

Essential Responsibilities:

- Assisting the Executive Chef in scheduling, leading, directing, training, overseeing, mentoring, coaching and helping the culinary team with food production and kitchen operations at all food outlets including a la carte and banquet clubhouse dining and the pool pavilion.
- 2 • Assisting in the development of the Club's a la carte and banquet menus and directing and training the culinary team on the new menu items.
- Reviewing upcoming banquet menus and plans accordingly the purchasing, prepping, staffing and cooking for banquets.
- Ensuring food items are cooked as ordered and pleasingly plated by overseeing or acting as expeditor, checking food sizes, portions, methods of preparation and cooking, plating and garnishing of foods and coaching culinary staff when necessary.
- Meeting or exceed member and guest culinary expectations with menus featuring Club favorites and new varieties, daily specials and by accommodating special requests.
- Managing labor and food costs by scheduling and managing proper staffing levels and inventories, proper use and preparation of food items, while delivering a high culinary product.
- Managing inventory and storage, ensuring receipt of quality products and quantities ordered, that all items are stored appropriately and the inventory is cycled properly preventing spoilage and contamination and is in compliance with local, state and federal regulations.
- Communicating effectively with all departments on culinary matters and coordination of a la carte and banquet operations.
- Assisting the Executive Chef in scheduling, leading, directing, training, overseeing, mentoring, coaching and helping the stewarding team in the duties of sanitation and kitchen maintenance.
- Ensuring the culinary and stewarding teams are aware and are performing proper sanitary and safe work practices through regular safety meetings, observation and inspections.

Experience (Knowledge, Skills and Abilities):

Preferred Experience

- Culinary experience in both ala cart and banquet planning, preparation and production.
- Proven experience in leading, directing, training, overseeing, mentoring and coaching culinary and stewarding teams.
- Ability and creativity in developing a la caret and banquet menus.
- Purchasing and inventory management knowledge and experience.

- Knowledgeable of budgets and managing food costs.
- Proficiency in Microsoft Office, especially, Word and Excel
- Formal training with at least a two (2) year Culinary Degree from an accredited/certified Culinary Program, School, College or Institute preferred or equivalent experience.
- Knowledgeable of safety, sanitation and food handling procedures and local, state and federal regulations.

This position is a salary position and reports to: Executive Chef, Clubhouse Manager and Managing Director

Compensation is based on experience