



San Antonio Country Club Sous Chef

The sous chef is a leader, he/she is caring and able to work with all skill levels of staff. He/She understands how to create, develop and maintain culture and is aware of the current opportunities happening within the culinary industry. He/She is respectful of each individual and understands each person is unique, and is able to keep a one on one rapport with each individual.

The sous understands the nuances of the club business, He/she is organized and neat, working clean, fast and moving with purpose. The Sous Chef is a trainer and dedicates his time to properly show his team how to better perform. He/She is also a learner and seeks knowledge to advance himself as well as the team.

The sous chef is one of the creative forces behind all restaurant outlets. He/She is capable of providing classic club cuisine as well as a contemporary approach to the menu and features. He/She presents foods in a very elegant form and trains the staff on doing so.

The sous chef focuses his energy and time on the management of the restaurant service, both for lunch and dinner. He/She ensures proper quality standards are maintained and all items on the line are fresh and properly prepared.

The sous chef oversees daily restaurant operations, expediting and keeping control of the line during peak service times, He/She makes sure schedule is set properly and all positions are covered, and is active on managing his/her team, holding them accountable to the highest standards. He/she supervises the chefs de partie, developing daily and weekly features, seasonal menu items as well as menu changes.

The sous chef directly and in conjunction with the purchasing department orders proteins and specialty items for the restaurant service, checking quality and consistency, being aware of pricing and quantities. He/She ensures product is rotated to keep the freshest items available for the membership as well as reducing waste to a minimum, finding creative ways to use by products for sellable items or family meals.

The Sous chef focuses attention on maintaining the highest quality on all items prepared. He/She also maintains consistency on presentation, preparation and ensures all restaurant team members are properly trained on all techniques.

The Sous Chef personally handles, trains, guides and supervises staff members on butchering of proteins and crafting of specialty items to ensure proper preparation and presentation as well as proper yields are maintained. He/She is in charge of high ticket items inventory and keeping track of product on hand and ordered

The sous chef works directly with the front of the house dining room managers, training service staff, providing education and support to servers and expeditors in order to increase their food knowledge and understanding.

The Sous Chef understands food cost, waste management and menu costing. He/She is versed on recipe creation and writing. He should have a strong knowledge of technology, able to work on Microsoft suite and attention to detail when communicating through email and understanding a professional environment.

The San Antonio Country Club offers competitive pay, medical, dental, vision and life insurance, access to 401K with employer match after 1st anniversary, 2 weeks of PTO after first year, uniforms, meals meals for full time employees.

For full description, job requirements and to apply, go to the San Antonio Country Club Website.