



Open Positions

Executive Sous Chef

Club Information

Welcome to The Woodlands Country Club...where tradition and innovation blend perfectly to create a lifestyle that is uniquely tailored to meet the needs and expectations of every member. Impeccable playing conditions, first-class amenities, and attentive, personalized services only begin to describe the advantages of belonging to one of Texas' finest country clubs. In addition, The Woodlands Country Club's Tournament Course has proudly served as host to the Insuperity Invitational since 2008.

Club Location

The Woodlands Country Club - The Woodlands, TX 77381 US (Primary)

Organizational Unit

ClubCorp -> Golf & Country Club

Category

Culinary

Job Type

Full-time

Job Description

The Executive Sous Chef will assist the Executive Chef in all aspects of the main, grill, and banquet kitchens (ie. ordering, scheduling, sanitation, maintenance, employee development, performance reviews).

- Responsible for proper preparation, excellence of product, profit and labor cost. Organize and help in the service of all activities concerning a la carte, employee meals and private dining rooms.
- Responsible for the quality and the variety of all food being served on the shift. To hire, train, supervise, and/or terminate employees when needed. To enhance the overall knowledge and team spirit of the kitchen staff. Carry out the sanitation needs of the kitchen utilizing the standards set up by the Executive Chef. Implement all cleaning schedules and duties set up by the Executive Chef.

Job Requirements

Culinary school graduate preferred.

Two years' experience in supervisory position required.

Diplomatic team player able to foster relationships with members, employee partners and guests

Bilingual (English - Spanish) communication ability preferred.

Possesses a passion for exceeding Member expectations and a commitment to excellence resulting in high quality Member and guest service.

(Internal Candidates should be working towards Chef STAR certification and be ServeSafe certified.)

Contact Info (Chef Jimmy): Email resume to sdelacruz@thewoodlandsccl.com / Call 281-863-1400 Ext#1328



Cooks

Club Information

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Organizational Unit

ClubCorp -> Golf & Country Club

Category

Food and Beverage Operations

Job Type

Full-time

Job Description

The Cook is responsible for ensuring the highest quality of culinary services for our Members and guests. This Employee Partner supports a la carte and private event food production. In addition, s/he maintains consistent food preparation and plate presentation for a la carte venues and catered events. The Cook also maintains a clean and safe work environment at all times of the day, helping to ensure the safety of fellow Employee Partners.

Job Requirements

Prior experience as a Cook required.

Working knowledge of broiler, pantry and sauté stations.

Diplomatic team player able to foster relationships with Members, Employee Partners and Guests.

Possesses a passion for exceeding Member expectations and a commitment to excellence. providing the highest quality Member and guest experience.

(Internal Candidates should be ServSafe certified.)

Contact Info Chef Jimmy: Email resume to sdelacruz@thewoodlandsccl.com / Call 281-863-1400

Ext#1328

Fill out application

The Woodlands Country Club

Palmer Course

100 Grand Fairway Drive

The Woodlands, TX

77381

Tuesday – Saturday between 2pm and 5pm / Ask for Chef Jimmy



Dishwasher

Club Information

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Category

Food and Beverage Operations

Job Type

Full-time

Job Description

Responsible for duties such as dishes, cleanliness of kitchen, food preparation, organization, sanitation, and production of food items, as well as closing and storage for individual work station as needed. Must sweep and mop kitchen floors, walk-ins, storerooms, employee locker room and chef's office, etc. as directed. Preparation of and storage of all food items necessary to operate kitchen in adherence with ClubCorp quality standards. Communicate with Chef and Sous Chef when special products are needed or having problems with equipment and tools. Assist fellow Employee Partners, Members and guests to ensure delivery of the 3 steps of service without being directed. Be aware of team members and the environment and participate as a member of the team. Notify supervisor of Member/Guest complaints at the time they occur. Rectify, practicing service recover, any complaints as soon as possible.

Job Requirements

Any previous experience in stewarding or kitchen prep is favorable.

High school diploma preferred

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