

Job Posting For Executive Sous Chef
TRADITIONS CLUB
Bryan, Texas
www.traditionsclub.com

About the Club

Traditions Club is a private club, residential community and home to the 2009 National Champion Texas A&M Men's Golf Team located in the shadow of

Texas A&M University and in the heart of The Research Valley, being nestled next to the new Texas A&M Health Science Center. Besides being recognized as one of the best golf courses in Texas, Traditions Club includes a family swim center with beach-like wading pool for the little ones, a sport and leisure pool and a 25-meter junior Olympic lap pool. Casual dining is available at the Grille along with poolside menus. Traditions Club is a full service operation with extensive amenities including over 150 rooms with our member/guest cottages and casitas, Texas A&M Golf Learning Center, Club House with remarkable Wine Cellar and Wine Locker program.

This is a fun and fast growing Club, having grown from 250 Members in 2010 to the current 985. The last Chef built the World's Largest Gingerbread House! The Club has hosted the Wine Spectator TOP 100 Dinner for the past five years, feeds the Texas A&M Football team on home weekends and is home to the Texas A&M Golf Teams along with several high profile Members.

Brief Job Description

Candidates should have a strong work ethic, great people skills and an acute attention to detail. You will be responsible for food production, staff performance and maintaining standards set by the Executive Chef. The Sous Chef takes on all responsibilities of the Executive Chef in his absence. Strong culinary skills are a must. Reports to Executive Chef.

Candidate Qualifications

The candidate must be an active and participative member of the management team with a broad focus on all club operations. They must enjoy being "cutting edge" while also preparing great day to day Club food. The desire to meet the needs of the members is a primary qualification. A structured and detail oriented individual will succeed in this position. Ability to prepare creative banquet and event menus is a must and the individual needs to be excited about talking with members and clients when called too. Prospective candidates who possess at least 3 years in a food preparation position encompassing all phases of food preparation and kitchen operation is required, a degree from post-secondary culinary arts program is strongly preferred.

Job Knowledge, Core Competencies and Expectations

- Must be familiar with and have worked with all kitchen equipment.
 - Awareness of occupational hazards and safety precautions; skilled in following safety practices and recognizing hazards.
 - Knowledge of food handling and preparation principles and procedures for all foods produced and served in the club.
 - Ability to effectively supervise all kitchen food production employees in absence of Executive Chef.
 - Knowledge of and ability to perform required role during emergency situations.
- Job Summary (Essential Functions) Serve as "second-in-command" of the kitchen. Assist the Executive Chef in supervising food production for all food outlets, banquet events and other functions at the club. Supervise food production personnel, assist with food production tasks as needed and assure that quality and cost standards are consistently attained.
- #### Licenses and Special Requirements
- Food safety certification.
 - Certification from American Culinary Federation or other hospitality association.
- Date Position Available IMMEDIATELY
- COMPENSATION Base salary and benefits are competitive and will be commensurate with experience.

FORWARD RESUME TO: Executive Chef – Andrew Barlow abarlow@traditionsclub.com