



Job Title: Executive Sous Chef

Location: Colorado Golf Club, Parker CO.

Reports To: Executive Chef

Position Type: Full-Time (exempt)

Job Overview:

The Executive Sous Chef is responsible for assisting the Executive Chef in overseeing the kitchen operations to ensure high standards of food preparation, presentation, and service. This individual will supervise kitchen staff, manage inventory, assist in menu development, and ensure food safety compliance. The Executive Sous Chef plays a pivotal role in maintaining consistency and quality in food production and is a key leader in the kitchen.

Key Responsibilities:

- **Supervise and Lead Kitchen Staff:**
 - Directly manage kitchen staff including Sous chefs, line cooks, prep cooks, and dishwashers.
 - Ensure smooth day-to-day operations in the kitchen.
 - Train, mentor, and motivate staff to maintain high standards of food quality and efficiency.
 - Conduct regular performance reviews and provide constructive feedback.
- **Assist in Menu Planning and Development:**
 - Collaborate with the Executive Chef to develop and update the menus property wide.
 - Contribute to the creation of seasonal and special event menu items.
 - Ensure the presentation and quality of all dishes consistently meet and exceed the membership's expectations.
- **Food Preparation and Presentation:**
 - Oversee food preparation and presentation to ensure dishes meet quality and aesthetic standards.
 - Monitor the consistency of food production and taste, ensuring the highest culinary standards.
 - Hands on role: assisting with cooking or prep during busy periods.

- **Inventory and Order Management:**
 - Manage kitchen inventory, ensuring adequate stock levels for smooth kitchen operations.
 - Monitor the use of ingredients and supplies to prevent waste.
 - Oversee ordering from suppliers and ensure the correct items are delivered on time and in good condition.
- **Food Safety and Sanitation:**
 - Ensure the kitchen complies with all local health and safety regulations.
 - Maintain a clean and safe working environment for all kitchen staff.
 - Ensure proper food storage and adherence to food safety protocols, such as proper temperatures and expiration dates.
- **Budget and Cost Control:**
 - Assist the Executive Chef in managing the kitchen's food cost and budget.
 - Work to minimize waste and ensure that food portion sizes are accurate.
 - Track and report on food costs, providing recommendations to stay within budget.
- **Operational Efficiency:**
 - Support the Executive Chef in managing kitchen operations, including ensuring timely food service.
 - Ensure proper staff scheduling and workload balancing for optimal kitchen performance.
 - Handle operational challenges and resolve issues that may arise in the kitchen.
 - Ensures that all new employees receive the appropriate safety instructions and training. Establishes and enforces appropriate proof of training.
- **Guest Experience:**
 - Work with the front-of-house team to ensure the timely and accurate delivery of orders.
 - Assist in handling special requests or dietary restrictions from guests.
 - Maintain excellent communication between the kitchen and front-of-house staff to ensure smooth service.

Qualifications:

- Proven experience as a Sous Chef or in a similar role, ideally in fine dining or high-volume kitchens.
- Strong culinary skills with a deep knowledge of kitchen operations.

- In-depth understanding of food safety and sanitation regulations.
- Excellent leadership, communication, and organizational skills.
- Ability to work under pressure and manage multiple tasks simultaneously.
- Strong attention to detail and a commitment to quality.
- Flexibility to work evenings, weekends, and holidays as required.

Education and Experience:

- Culinary Arts degree or equivalent training from a recognized institution is preferred.
- Minimum of 5 years of professional kitchen experience, with at least 2 years in a supervisory role.
- Previous experience in a fast-paced, high-volume kitchen, preferably in a golf club or country club setting is highly desirable.

Salary: \$78,000.00 - \$83,000.00 per year

An additional two seasonal bonuses can also be earned throughout the year.

Benefits:

- 401(k)
- 401(k) matching
- Dental insurance
- Flexible schedule
- Flexible spending account
- Health insurance
- Life insurance
- Paid time off
- Vision insurance

Schedule:

- 10-hour shift
- Day shift
- Holidays
- Weekend availability

(Expectations Summer approx. 50-60hrs & Winter approx. 40-45hrs a week)

Work Location: Multiple locations throughout the club.

