

Sous Chef Position:  
Coveleigh Club  
Rye, New York

The Coveleigh Club is a beach & tennis located on the Long Island Sound in Rye, New York. The Club operates 11 months a year, closed in February. The Culinary department is responsible for supporting a thriving banquet business as well as an a la carte restaurant: serving diner Friday thru Sunday nights as well as Lunch Wednesday thru Sunday.

The Sous Chef will assist the Executive Chef in the management of the entire culinary department, with a particular focus on the a la carte restaurant. She/he will be asked to work the line during lunch service as well as managing the line during dinner service. Furthermore the Sous Chef will be responsible for creating and maintaining the lunch menu under the supervision of the Executive Chef. Strong organizational and communication skills are just as important as cooking skills.

A degree from either Johnson & Wales or CIA is a must as well as a stable background in a la carte restaurants and clubs. Previous Sous Chef experience is preferred, but not necessary

Compensation: \$52,000 plus performance and holiday bonuses, 401K, Health and Dental

Please email resume to: [rccookn@aol.com](mailto:rccookn@aol.com)

No Phone calls please