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Seasonal Sous Chef – Private Country Club

Lake Waramaug Country Club is seeking a talented seasonal sous chef to join our culinary team. This salaried position is ideal for a dedicated professional who thrives in a high-end, fast-paced kitchen. Working closely with the executive chef, you will oversee daily operations, supervise staff, and work the line during service to ensure quality and consistency. Banquet experience is essential, as the club hosts multiple events and functions throughout the season.

Seasonal Position: April 20th–November 8th

Schedule: Wednesday – Sunday, 10:00 AM – 9:30 PM

Housing Available: Shared with visa program staff

Key Responsibilities:

- Work the line during service, ensuring high-quality execution
- Oversee daily prep, including butchery and weekly specials
- Coordinate with the team for banquets, club events, and functions
- Maintain food quality, safety, and inventory standards

Qualifications:

- Experience as a sous chef or similar role in fine dining
- Strong banquet, butchery, culinary, and leadership skills
- Ability to thrive in a fast-paced environment
- Culinary degree or equivalent experience preferred

Compensation & Benefits:

- Salaried position
- Housing available (shared with visa program staff)
- 401(k) plan
- Health, vision, and dental insurance
- Complimentary meals during shifts

Join us and be part of a prestigious private club where your culinary talents will shine.

To Apply: Submit your resume and cover letter to chefed@lakewaramaugcc.com