

Old Oaks Country Club



SOUS CHEF WANTED -OLD OAKS COUNTRY CLUB, PURCHASE, NY-

Exclusive private country club is looking for a SOUS CHEF to join its culinary team.

Old Oaks is one of United States' premier member owned private country clubs. The club possesses an 18-hole championship golf course, 2 full length grass driving ranges, a short game area, an indoor golf practice studio, 9 Har-Tru tennis courts with a winter bubble, 3 paddle courts and 4 pickle ball courts, a resort-style pool area, an elegant estate clubhouse and world-class dining. Old Oaks offers an unrivaled country club experience for its members, families and their guests.

Job Summary

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.

Job Tasks

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and “specials” to ensure that methods of cooking, garnishing and portion sizes are as prescribed by standardized recipes
- Assists the Executive Chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production
- Assumes complete charge of the kitchen in the absence of the Executive Chef
- Assists the Executive Chef with supervision and training of employees, sanitation and safety, menu planning and related production activities
- Consistently maintains standards of quality, cost, eye appeal and flavor of foods
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability
- Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment
- Prepares reports and schedules, costs menus, and performs other administrative duties as assigned by the Executive Chef
- Works in any station as assigned by the Executive Chef
- Assists in the development of training and the provision of professional development opportunities for all kitchen staff
- Consults with dining service personnel during daily line-ups
- Assists in food procurement, delivery, storage and issuing of food items
- Expedites food orders during peak service hours
- Supervises, trains and evaluates kitchen personnel
- Coordinates buffet presentations
- Checks mise en place before service time and inspects presentation of food items to insure that quality standards are met
- Performs other tasks assigned by the Executive Chef

Education and Experience

- Five years in a supervisory food preparation position encompassing all phases of food preparation and kitchen operation is **REQUIRED**.
- A degree from a post-secondary culinary arts program or equivalent experience is **PREFERRED**.
- Country club experience is **PREFERRED**.

Job Knowledge and Expectations

- Must understand and be able to work every station in the kitchen.
- Must be familiar with and have worked with all kitchen equipment.
- Fosters excellent relationships between front and back of the house.
- Knowledge of food handling and preparation principles and procedures for all foods produced and served in the club.
- Ability to effectively supervise all kitchen employees.
- Awareness of occupational hazards and safety precautions.
- Availability to work on weekends, holidays and nights.

Benefits:

- Competitive Compensation
- Health/Dental/Life Insurance
- 401(k)

Please send your application to:

Iwona Sterk – General Manager
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Zsafia Nagy – Human Resources
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John Menz – Executive Chef
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