



Junior Sous Chef Sunningdale Country Club, Scarsdale, NY

About the Club

Located in Westchester County, New York, Sunningdale Country Club has distinguished itself by fostering a low-key, family centric culture. When making one's way through Sunningdale's entrance, the pace tends to slow down a bit and an element of ease can be felt. Continuing up the drive the clubhouse comes into view, its charming presence enhances the feeling that one has arrived at a wonderful place. This unassuming, warm setting that the club's forefathers created over a century ago still pervades Sunningdale's club-life today.

Sunningdale's golf course is a continuation of this essence. When playing the course members and their guests appreciate its beauty and the variety of holes laid out across the land's natural features. The flow and variety of the holes along with its splendid greens, provide continual challenges for all golfers. It's a course that members never tire of playing.

With 8 Har-Tru courts, the Club's tennis program offers a full range of social and competitive events for men, women, and juniors throughout the season.

Sunningdale's pool facility is one of the Club's most prominent amenities. The full-size lap pool is adjacent to a spacious manicured lawn, where members relax in the shade of the Club's majestic maple trees. The state-of-the-art pool house provides bistro-style casual pool-side dining, as well as exceptional locker room facilities.

Sunningdale provides an unrivaled dining experience, certain to satisfy the most discerning palate. Welcoming, elegant dining rooms, gracious servers, and delectable menus make each visit extraordinary.

About the Position

The junior sous chef will have an excellent opportunity to jump start their culinary career in management. If you are someone who wants to take the next step and work at a private country club with the opportunity to grow with a strong team. The chef will have the chance to work with the executive chef and the ESC to create and have input on new menu creations. The most crucial responsibility will be training and mentoring the line cooks and other operations.

There are a total of three food outlets, pool snack bar, 11th tee, and a main clubhouse. The JSC will need to be able to assist in managing all three operations with the executive team.

Responsibilities

- Monitor and ensure that kitchen standard operating procedures are met
- Support and manage prep for service - ensure all recipes are met and set to standard
- Assist Executive Sous Chef in overseeing the line for successful services

- Maintain a clean work stations and appearance
- Oversee the flow of the kitchen and food to meet service standards
- Keeping track of inventory and report any ordering needs on a daily basis

Qualifications

- 2+ years of related (high volume) experience required
- 1+ years of management experience preferred but not required
- Experience with back of house administrative and managerial duties a must
- Excellent verbal and written communication skills
- Proven ability in teaching and mentoring kitchen employees
- Exceptional communication and supervisory skills

Schedule

- Full-time, holidays and weekends a must (occasional Monday golf outing)

Salary

- Commensurate with experience
- Club Health Insurance, Dental, Vision
- 401k (applicable after 1 year of employment)
- Year-end bonus

Please send your application to:

Maxwell Shteyman, C.E.C. – Executive Chef/Director of Food and Beverage
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