



The Shore and Country Club **Executive Sous Chef**

The Shore and Country Club

Founded in 1908, the club sits on an 8-acre peninsula extending into Norwalk Harbor; the Shore and Country Club, Inc. provides a unique waterfront environment for its members. Its focal points are the 25-yard freshwater pool, children's pool, two sanded beaches, ten tennis courts, a 98-slip marina, a beach house that offers three open-air dining areas facing the beach; the facilities at the beach house also contains modern changing rooms, locker rooms, showers, and family changing rooms, the Club offers several Jr. programs. In addition, the SCC provides a 30,000+ square foot clubhouse with a ballroom accommodating up to 200 guests, two outdoor restaurants, two dining rooms and two bars, and multiple administrative offices.

The Shore and Country Club is a family-oriented Club that is proud of the culture and service provided to its members and employees.

The Shore and Country Club is fully closed (other than offices) from January through mid-March. The Club is closed on Thanksgiving, Christmas Eve, Christmas Day, and New Year's Day.

Reports To: Executive Chef, Assistant General Manager, General Manager.

Direct Reports: All kitchen staff, Banquet Chef, Surf Side Café Manager.

Job Description

The Shore and Country Club is looking for a creative, energetic person to assist with food production and creativity. The candidate will maintain the highest professionalism in the leadership of the team. He/She must be able to deliver unique, quality offerings to the membership.

As an Executive Sous Chef at our prestigious private club, you will play a pivotal role in delivering exceptional culinary experiences in a unique and luxurious setting. Our club boasts a range of amenities, including a beautiful beach, an inviting pool, well-maintained tennis facilities, a main clubhouse, and a beachfront restaurant.

The Executive Sous Chef is ultimately responsible for all a la carte and daily food service operations at the Clubhouse, Beach House Restaurants, and Surfside Café. The Executive Sous Chef has the flexibility to create menus and specials to ensure that the creativity level is always raised.

The Executive Sous Chef is the leader of the food operations with a hands-on approach and an understanding that member and staff engagement is critical to success in this position. He/She must provide a superb dining experience for the Club's members and their guests. A most critical relationship is that with the Executive Chef, ensuring collaborative creativity and a harmonious relationship between front and back of house operations.

Job Requirements and Key Responsibilities

- 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 the complete charge of the Kitchen in the absence of the Chef.
- Assumes full control of the Beach House Culinary Operation.
- Assists 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.
- Makes recommendations for maintenance, repair, and upkeep of the kitchen and its equipment.

- Personally, 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.
- Consult with dining service personnel during daily pre-meal meetings.
- Assists in maintaining the security of the kitchen, including equipment, food, and supply inventories.
- Assists in food procurement, delivery, storage, and issuing of food items.
- Expedites food orders during peak service hours.
- Assists in the coordination of buffet presentations.
- Checks mise en place before service time and inspects the presentation of food items to ensure that quality standards are met.
- Reports all member/guest complaints to the Chef and assists in resolving complaints.
- Submits ideas for future goals, operational improvements, and personnel management to the Executive Chef.

Candidate Qualifications

- Minimum of three years as a Sous Chef with a strong, proven track record of progression and growth.
- Creative and innovative approach to menu planning.
- Must have excellent time-management skills, be detail-oriented, and have strong follow-through skills.
- Understanding of a Profit and Loss statement.
- Experience in catering, wedding, and event planning a plus.
- Exceptional verbal and written communication, interpersonal, and member service skills.
- Intermediate computer application and proficiency, including Microsoft Word and Excel.

Educational Qualifications

Culinary degree or relevant certification. Proven experience as a Sous Che or an Executive Sous Chef in a high-end culinary environment.

This position requires the ability to perform essential job functions with physical demands, including standing, walking, reaching with hands and arms, stooping, talking, hearing, and the ability to lift 50 or more pounds.

Salary and Benefits

- The salary is open and commensurate with qualifications and experience. Excellent bonus package
- Chef Association Dues.
- Medical, Dental, and Vision Insurance, 401k
- Paid Time Off
- Relocation assistance
- A great working environment with a positive, hard-working team
- Work-life balance.
- Closed on Thanksgiving, Christmas Eve, Christmas Day, and New Year's Day
- The Club is fully closed (other than offices) from January through mid-March.

If interested, please send resumes to:

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