

Wykagyl Country Club Sous Chef



At Wykagyl Country Club, we pride ourselves on delivering exceptional culinary experiences. We are seeking a passionate, dedicated, and experienced Sous Chef to join our team and help lead our kitchen operations. If you're a hardworking and organized individual who thrives in a fast-paced environment, we want to hear from you!

The Sous Chef reports to the Executive Chef and will be a key member of the Kitchen Leadership Team. The kitchen team includes 12 to 14 employees depending on the time of the year. A majority of the kitchen team are long tenured union employees. Collaboration with the F&B Leadership Team in their work is prudent to finding success in this role.

About Wykagyl

Wykagyl offers many benefits to its 520 active membership families including fine dining, catering and special events, Olympic sized pool, full driving range and short game practice area, four Har-tru tennis courts, paddle tennis, four lane bowling alley and fitness center.

The Club's food and beverage department operates March – December, with the main golf season being April – October. The Club is closed to members on Mondays, which are reserved for golf outings. We offer lunch service 6 days a week, dinner service 5 days a week, and breakfast on the weekends during our main season. In addition, there are on course refreshments and mobile/to-go orders, a Halfway House on the golf course, Pool Snack Bar and meals for Camp Wykagyl participants (Camp and Pool Snack Bar operate 7 days in the summer). Seated dining areas include the Grill Room, Bar, 9th Hole Terrace, Pool Side Dining Area, Main Dining Room, and Private Dining Rooms.

The Club does \$3 Million in Food and Beverage revenue, with food making up \$2 Million of the revenue. Food Revenue breakdown is 55% à la carte and 45% banquet/event.

This is an exciting time to be joining the Wykagyl team, as the club is currently developing a Master Plan. The Food and Beverage Operation, Facilities, and Equipment are being discussed as a pivotal focus of the Master Plan.

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Key Responsibilities

- **Leadership & Delegation:** Provide clear instructions and delegate tasks effectively to kitchen staff, ensuring smooth and efficient kitchen operations.
- **Menu Development:** Collaborate with the Head Chef to help design and innovate seasonal menus, ensuring creativity and quality in every dish.
- **Staff Supervision & Motivation:** Supervise, train, and motivate kitchen staff, fostering a positive, productive work environment. Assist in onboarding new staff and support the ongoing development of current team members.
- **Creativity:** Encourage cooks to bring new ideas to the table, promoting creativity and innovation in daily dishes.
- **Inventory & Ordering:** Assist the Chef with inventory management and ordering, ensuring that kitchen supplies are consistently stocked, and the kitchen operates within budget.
- **Food Preparation:** Demonstrate excellent culinary skills and passion for preparing food, upholding the restaurant's high standards of quality and presentation.
- **Food Safety & Health Regulations:** Maintain a thorough understanding of and adherence to food safety codes and health regulations, ensuring a safe and sanitary working environment.
- **Cost Control:** Help monitor food costs and wastage, working with the team to maintain budget targets.
- **Kitchen Cleanliness & Safety:** Oversee the safety and cleanliness of the kitchen, ensuring that all equipment and work areas meet health and safety standards.
- **Organization:** Maintain an organized kitchen environment, ensuring that workflows are efficient, and all tasks are completed in a timely manner.

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Key Qualifications

- Proven experience in a sous chef or kitchen management role, preferably in a high-volume kitchen.
- Strong leadership skills with the ability to motivate and manage a diverse team.
- Excellent organizational and time-management abilities.
- In-depth knowledge of food safety and health codes.
- A creative, passionate chef who is eager to learn and push culinary boundaries.
- Strong communication skills, with the ability to give clear instructions and maintain effective teamwork.
- Experience with inventory management, ordering, and controlling food costs.
- A positive attitude and a strong work ethic with the ability to work under pressure.

Salary and Benefits

Salary is open and commensurate with qualifications and experience.

- Medical (*Employee Weekly Contribution*)
- Dental & Vision (*100% Employee Contribution*)
- 401K Retirement Plan: *Employee is eligible to participate in the plan after one year of employment. The Club will match up to 4% of compensation if employee defers/participates.*
- Generous Vacation, Sick, and Personal Time
- Association Membership

Interested candidates should email a resume and thoughtful cover letter addressed to the Executive Chef, Chrissie Bennett, to cbennett@wykagylcc.org.

Any questions regarding the process or position can be sent to the same email address.