



**BROOKLAWN COUNTRY CLUB**

500 Algonquin Road  
Fairfield, CT 06825  
Phone: 203.334.5116  
Fax: 203.332.4392  
[www.brooklawnccl.com](http://www.brooklawnccl.com)

## **SEEKING: EXECUTIVE SOUS CHEF**

### **Brooklawn Country Club | Fairfield, CT**

Founded in 1895, Brooklawn Country Club is one of the oldest private clubs and a proud fixture in Fairfield, Connecticut. With its classic A.W. Tillinghast-designed golf course, host to multiple USGA Championships, and premier racquets, aquatics, dining, and social programs, Brooklawn has long been known for its tradition of excellence, vibrant community, and warm hospitality.

Brooklawn Country Club is a high-volume, member-driven private club with à la carte dining, large-scale banquets, and event programming. We are seeking an Executive Sous Chef who is a strong working leader, someone who cooks, leads from the line, and keeps standards tight in a fast-paced kitchen. This is a hands-on role. If you prefer to manage from the office, this is not the position for you. The Executive Sous Chef works directly with the Executive Chef and serves as second-in-command of the kitchen. You will be actively involved in daily production and service across all outlets, including à la carte dining, banquets (up to 250 guests), and special events.

#### **Expectations:**

- Work the line during service
- Set the pace and standard for the kitchen
- Train and support the team
- Step in wherever needed to keep service running

#### **Responsibilities:**

- Cook daily across multiple stations and work the line during peak service.
- Maintain consistency in food quality, execution, and timing.
- Support menu development, seasonal updates, and daily specials.
- Train, coach, and hold kitchen staff accountable in real time.
- Enforce sanitation, food safety, and organization standards.
- Assist with purchasing, inventory, scheduling fundamentals, and food cost control.
- Work closely with FOH and Events to ensure smooth service and successful events.
- Act as kitchen manager in the Executive Chef's absence.

#### **What We're Looking For:**

- 7–10+ years of professional kitchen experience.
- At least 2 years in a supervisory or lead role.
- Culinary degree or certification preferred
- SERV Safe certification required (or within 30 days).
- Background in private clubs, hotels, or high-volume restaurants preferred.
- Strong foundational cooking skills; American cuisine experience a plus.
- Organized, accountable, and consistent.
- Willing to work nights, weekends, and holidays.



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### Compensation & Benefits:

- Base Salary: \$85,000 - \$100,000
- Benefits package including health insurance, paid time off, and retirement plan eligibility.
- Complimentary meals during shifts.
- The opportunity to grow within one of Fairfield County's premier country clubs.

### Application Process:

Interested candidates should provide a professional cover letter and resume directly to the HR representative listed below. Professional portfolios are recommended but not required. The Club requires background checks for its application process. ***Inquiries must be received by Friday, February 27, 2026.***

Please email: [jessica@thrivehrllc.com](mailto:jessica@thrivehrllc.com)

