



Lake Toxaway Country Club Sous Chef Job Description

Reports to: Executive Chef/Executive Sous Chef

Supervises: Hourly Kitchen Personnel

Salary Exempt Position

Lake Toxaway Country Club seeks a Sous Chef to fill the role as a key player in the kitchen, assisting the Executive Chef in overseeing culinary operations and ensuring the highest standards of cuisine. Opportunity to contribute to menu planning, recipe development, and overall culinary strategy, emphasizing creativity and a passion for innovative cuisine. Focus is on maintaining high standards of quality and consistency in food preparation and presentation in a fast paced/high volume environment. The Club is open April through November. The main kitchen serves a la carte lunch, dinner, and offers private event/banquet services and is open 7 days a week. The Club's Lake Club Grille is a fast-paced casual restaurant servicing our pool area and is open 6 days a week.

Job Summary

The Sous Chef is a key Food and beverage service team member who reports directly to the Executive Chef. This hands-on position will work with the Executive Chef to ensure the culinary team adheres to safety and health standards and maintains quality and cost standards.

Education and/or Experience

- A degree in culinary arts program is preferred but not required
- Five years in a food preparation position encompassing all food preparation and kitchen operation phases is required. Private Club experience preferred
- Possesses leadership, teamwork, and organizational skills

Job Tasks/Duties

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces, and "specials" to ensure that cooking methods, garnishing, and portion-sizing are as prescribed by the club's standard recipes.
- Assists the Executive Chef with monthly inventories, pricing, cost controls, requisitioning, and issuing for food production.
- Ability to multitask and handle multiple situations
- Assumes complete charge of the kitchen in the absence of the Executive Chef/Executive Sous Chef.
- Assists the Executive Chef with supervising and training employees, sanitation, safety menu planning, and related production activities.
- Consistently maintains standards of quality, cost, presentation, 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 & arranges employee schedules, costs menus and performs other administrative duties as the Executive Chef assigns.
- Ability to work in any station as assigned by the Executive Chef.
- Assists with the ordering of products and monthly inventories.
- Consult with dining service personnel during daily line-ups.
- Assists in maintaining the security of the kitchen, including equipment and food and supply inventories.
- Assists in food procurement, delivery, storage, and issuing of food items.

Job Knowledge, Core Competencies, and Expectations

- Must be familiar with and have worked with all kitchen equipment.
- Awareness of occupational hazards and safety precautions; skilled in following safety practices and recognizing hazards.
- Knowledge of food handling, preparation principles and procedures for all foods produced and served in the club.
- Ability to effectively supervise all kitchen food production employees in the absence of Executive Chef.

COMPENSATION:

Salary is commensurate with experience. Benefits include education allowance, medical, dental, and vision insurance plus a 401K Plan and Match.

Please email your resume to Leigh Coggins, Assistant General Manager at Leighc@laketoxawaycc.com