

## **Private Club Sous Chef – Housing Included! Join Our Culinary Team!**

**Position Type:** Full-Time, Seasonal (April 1 to November 15)

Salary Range: \$75,000 - \$85,000 depending on experience

Are you an experienced chef with a passion for fine dining and exceptional service? Do you thrive in a fast-paced, collaborative environment where you can showcase your culinary skills while contributing to a team that values excellence? If so, we'd love to meet you!

As the **Sous Chef** at Atlantic Golf Club, you'll be a key player in helping our Executive Chef maintain the high standards our members expect. You'll lead the kitchen staff, manage daily food production, and ensure that every dish is prepared to perfection. In the absence of the Executive Chef, you'll take full charge of kitchen operations, so you must be an experienced, self-sufficient leader.

### **What You'll Do:**

- **Work the Line** during breakfast and lunch shifts with a sense of urgency and attention to detail.
- **Assist with Menu Planning & Production:** Collaborate with the Executive Chef to plan and execute daily specials, regular menus, buffet setups, and family meals, ensuring quality and consistency in every dish.
- **Supervise & Train Staff:** Lead by example, guiding kitchen staff through daily food prep, teaching techniques, and maintaining high standards for food safety, sanitation, and presentation.
- **Manage Food Production:** Oversee the preparation of soups, sauces, and daily specials, ensuring adherence to club recipes and portion control. Ensure all food is served quickly and to our members' satisfaction.
- **Inventory & Cost Control:** Assist with monthly inventory, ordering, and maintaining cost-effective operations while upholding quality.
- **Culinary Excellence:** Ensure that all dishes meet the club's exacting standards for flavor, presentation, and quality.

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

- An excellent cook with a strong knowledge of kitchen operations and the ability to lead a diverse team of culinary professionals in a variety of culinary experiences.
- An ability to prioritize tasks, a passion for creativity, and a drive to provide the best possible dining experience for our members.
- A coachable team player with excellent communication and organizational skills.
- The ability to work with a sense of urgency
- A **culinary degree** or equivalent professional experience with at least 3 years in a food preparation or kitchen leadership role.
- **Food safety certification** and experience in maintaining high hygiene and sanitation standards.

## Why Join Us?

- **Work in a Beautiful Setting:** Enjoy the beauty of our exclusive private club with welcoming membership and where employees are treated like family.
- **Team Culture:** Become part of a dedicated, professional kitchen team where creativity and collaboration are encouraged.
- **Professional Development:** We support continuous learning and offer opportunities for growth within the culinary field.

If you're ready to take the next step in your culinary career, we invite you to apply for the **Sous Chef** position at Atlantic Golf Club. Let's create unforgettable experiences together.

**Apply today** and join a team committed to culinary excellence and exceptional service!

To Apply:



Or contact:

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