

Sous Chef – Abenaqui Country Club

Abenaqui Country Club is a well-known 18-hole course located in beautiful Rye Beach on the picturesque New Hampshire Seacoast. The club was established in 1903 offering a private, member owned facility, steeped in history and tradition. Our facilities include a challenging, walkable 6,632 yard par 72 golf course; practice green; practice hole; driving/lesson tee; four Har-tru tennis courts; newly constructed golf building offering golf simulators and fully equipped locker rooms and a clubhouse with exceptional dining options.

Job Overview

We are seeking a talented Sous Chef to join our team. The ideal candidate will have a passion for food service and fine dining, with experience in various aspects of kitchen management.

Responsibilities

- Assist the Head Chef in menu planning and food production
- Oversee food handling and ensure compliance with health and safety regulations
- Manage kitchen staff and delegate tasks effectively
- Support in maintaining inventory levels and ordering supplies
- Collaborate with the culinary team to create innovative dishes
- Ensure high-quality standards are met in food preparation and presentation

Experience

- Previous experience in a sous chef or similar role
- Proficiency in food service management and restaurant operations
- Strong knowledge of kitchen management techniques
- Ability to multitask and work efficiently in a fast-paced environment

Benefits

- Competitive salary based on experience
- 401(k)
- Dental insurance
- Health insurance
- Paid time off
- Yearly bonus

Please email resume to:

lee@abenaquicc.com

Lee Pavlas

General Manager