

Sous Chef – Black Rock Country Club



About the Club

Nestled within a gated residential community twenty miles south of Boston in Hingham Massachusetts, Black Rock Country Club boasts an active membership, extraordinary golf, tennis, swimming, dining, youth programs, a full-service events facility, and a team that hosts weddings, special events, and holiday parties. Function space can accommodate seated events for 180 guests in a stunning clubhouse with sweeping panoramic views of the golf course, an open-air terrace, and a pavilion for wedding ceremonies. With close to 475 members, the club generates \$1.5 million in a la carte sales with an additional \$1 million in event revenue. The Clubhouse features multiple food and beverage outlets with the main kitchen providing a la carte dining service, event room service, an additional poolside restaurant, and a 10th tee Kiosk.

Job Summary

We are searching for a committed, skilled culinary professional, to play an integral role in the execution of club dining and event activity in our 475-member private club. Our Sous Chef, in conjunction with the Executive Chef, will coordinate, oversee, and execute food preparation and production activities ensuring proper technique, presentation, and quality of the culinary experience. The Sous Chef should be a strong leader, communicator, coach, and teacher who can mentor a young, ambitious kitchen culinary team to continually learn and expand their skill set.

Important Individual Characteristics

- Natural leadership style that promotes an engaged and motivated team in a positive and respectful working atmosphere
- Highly organized with strong attention to detail, keeps the team on task, and thinking with a constant eye on improving systems and standards
- High-level energy, with the maturity to utilize his/her time wisely
- The ability to communicate effectively, both verbally and in writing
- Disciplined follow-through to ensure the vision and goals of the Club are consistently exceeded

- Ability to cultivate an elevated level of member satisfaction through consistency in dining services
- Maintains a safe and sanitary work environment and enforces the same to all team members
- Ability to develop a resolute team with a shared vision

Candidate Qualifications

A minimum of 3-5 years of progressive leadership and management experience in a hospitality environment. A degree from a post-secondary culinary arts program is not required but is strongly preferred.

Salary and Benefits

Salary for the role is \$60K - \$65K + comprehensive benefits package including Medical, dental, paid vacation, LTD, Life Ins., ADD, PFML, and Paid Sick Time

Please do not contact the club directly; all inquiries should be directed to:

Eric Johnson, CCM

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