



Sous Chef

Position Title: Sous Chef
Reports to: Executive Chef
Status: Full Time Exempt

Kernwood Country Club:

Established in 1914 by a group of Boston business leaders, Kernwood Country Club is rich in history with the likes of Walter Hagan, Francis Ouimet, and Donald Ross himself present for grand opening exhibition matches. Today, Kernwood remains one of the most beautiful and endeared clubs on the North Shore.

Kernwood Country Club strives to provide family-oriented recreational and social activities that are not only enjoyable, but that foster friendship and fellowship. We pride ourselves on our fine dining services, and the warmth and hospitality of our staff.

About the Role:

The Sous Chef is a professional position and responsible for kitchen operations in the absence of the Executive Chef. The Sous Chef has culinary and managerial skills that they will employ to assist in executing the guidelines and requirements set by the Executive Chef. The ideal candidate is self-motivated, a good communicator, creative, and passionate about cooking.

The Sous chefs' main duties include recruitment, training, menu development, and general kitchen organization and cleanliness. This position will be a team player who contributes to a positive kitchen culture where hard work is rewarded, and satisfaction is high.

Role & Responsibilities:

- Assist in preparation and planning of menus across multiple outlets.
- Monitor food production, ensuring recipes and procedures are followed.
- Ensure the kitchen operates in a smooth manner and quality standards are met.
- Maintain storage areas, ordering and rotating supplies to minimize waste and keep a clean organized workspace.
- Maintain a positive and professional approach with coworkers and members.
- Enforce the highest level of sanitation and safety standards set by the Executive Chef.
- Assisting in the creation of programs to create a safe, healthy environment for staff and members.
- Ensure member satisfaction by maintaining high standards in both a la carte dining and member events.
- Manage cooks and dishwashers, assisting with the creation of training programs to increase staff productivity and cooking knowledge.

Requirements:

- A minimum of 5 years of cooking experience in a fine dining environment. Club experience and previous leadership experience preferred.
- High school or GED equivalent required; formal culinary training is a plus.
- Serve safe Food Handling certification (preferred)
- Ability to perform moderate physical work, may be required to lift, up to 70 pounds of force occasionally, up to 50 pounds frequently, and up to 10 pounds constantly, performing such activities as bending, stooping, kneeling, crouching, reaching, standing, walking, pushing, pulling, lifting, and grasping and other repetitive tasks for up to five (5) hours without sitting.

Compensation/Benefits:

- Commensurate with experience and qualifications.
- Comprehensive benefits package including Health, Dental, Life & Disability Insurance.
- PTO
- 401(k) plan with a matching component.

To Apply:

Send Resume and Cover Letter to:

Joe Biskie

Executive Chef

Kernwood Country Club

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Salem, MA 01970

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