

Full Time Sous Chef

The Hermitage Club

The Hermitage Club at Haystack Mountain is a premier private resort nestled in the Green Mountains of Vermont. Renowned for offering world-class experiences, the club combines luxury with adventure, including fine dining and unparalleled hospitality. Our Food & Beverage team is dedicated to delivering exceptional culinary experiences that exceed member and guest expectations.

Position Summary

We are seeking an experienced and passionate Sous Chef to join our culinary team. This leadership position is critical in maintaining the high culinary standards expected at The Hermitage Club. The Sous Chef will assist the Executive Chef in overseeing daily kitchen operations, ensuring quality, efficiency, and innovation. They will also play a key role in staff management, inventory control, and maintaining health and safety standards.

Key Responsibilities

Kitchen Operations

- Supervise all kitchen activities and ensure food quality, presentation, and taste meet the club's standards.
- Plan and execute menu items in collaboration with the Executive Chef, incorporating seasonal and locally sourced ingredients when possible.
- Monitor food preparation processes, ensuring adherence to recipes and portion control.
- Oversee and manage kitchen inventory, including ordering and tracking supplies to minimize waste and control costs.
- Maintain a clean and organized kitchen environment, complying with health and safety regulations.

Team Leadership

- Train, mentor, and supervise kitchen staff, fostering a collaborative and productive work environment.

- Schedule staff shifts and manage labor to align with budget and operational demands.
- Assist in recruiting, onboarding, and evaluating kitchen personnel.
- Lead by example to inspire creativity, efficiency, and attention to detail among the culinary team.

Guest Experience

- Ensure all dishes are prepared to the highest quality, enhancing member and guest satisfaction.
- Collaborate with the Food & Beverage team to create memorable dining experiences, including special events and private dining.
- Actively seek and incorporate member feedback to refine and improve culinary offerings.

Qualifications

Education & Experience

- Culinary degree or equivalent professional certification preferred.
- Minimum 3-5 years of experience in a high-volume, upscale culinary environment, with at least 2 years in a supervisory or leadership role.

Skills & Abilities

- Proficiency in various cooking techniques and cuisines.
- Strong organizational and multitasking abilities, with excellent attention to detail.
- Effective communication and leadership skills to manage a diverse team.
- Ability to work efficiently under pressure in a fast-paced environment.
- Familiarity with food cost management, inventory control, and kitchen operations software.

Physical Demands & Work Environment

- Must be able to stand for extended periods and lift up to 50 lbs.

- Ability to work flexible hours, including evenings, weekends, and holidays as needed.
 - Work in a hot, fast-paced kitchen environment with exposure to kitchen equipment and hazards.
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Why Join Us?

- **Excellence in Hospitality:** Be part of a team dedicated to creating unforgettable culinary experiences.
 - **Growth Opportunities:** Develop your culinary and leadership skills with opportunities for career advancement.
 - **Beautiful Location:** Work in the scenic Green Mountains of Vermont at a luxury resort.
 - **Supportive Team Environment:** Join a passionate and collaborative team committed to delivering excellence.
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If you have a passion for culinary arts and a desire to contribute to a world-class resort, we invite you to apply for the Sous Chef position at The Hermitage Club at Haystack Mountain.

Contact HR@Hermitageclub.com or go to www.Hermitageclub.com/careers

Join our team and elevate your career while crafting exceptional dining experiences!

Equal Employment Opportunity Statement

The Hermitage Club is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability status, protected veteran status, or any other characteristic protected by law.