

Concord Country Club – Sous Chef

Concord Country is seeking a full-time Sous Chef.

The facilities include: an 18-hole Donald Ross designed golf course and practice areas, 8 tennis courts, outdoor pool facility with snack bar and 4 paddle courts. The club has a main hall seating 150, back terrace seating of 75 and dining room seating of 30. Food revenues are approximately \$600k per year which includes dining, functions, weddings, golf tournaments and golf outings. The club is open April – December and closed January – March. In addition, the club operates a busy pool side snack bar 7 days a week, Labor Day weekend through Memorial Day weekend.

The Ideal Candidate

The Sous Chef must be enthusiastic, positive and a hands-on team player who is organized and reliable. The new Sous Chef must have exceptional skills and exhibit supreme confidence in his/her abilities while remaining humble. The Sous Chef assures a high standard of culinary skills, hospitality and service. He/she will maintain an awareness of the “club culture” and is responsible assisting the Executive Chef with daily kitchen operations.

Position Requirements

A minimum of 5-7 years progressive work experience in a full-service fine dining establishment, (private country club is helpful) and 3 years Sous Chef/supervisory experience.

A Culinary degree is preferred however equivalent work experience will be considered.

Servsafe and allergy awareness certification. Excellent references and verifiable track record.

The ability to speak and write in English, stand for long periods of time, walk, bend down, bend knees, arms, use of hands with all fingers, work in a hot environment, and lift up to 50 pounds.

Compensation

Salary is commensurate with qualifications and experience. Benefits include medical and dental insurance, 401K and other benefits.

To apply, please send cover letter and resume to the email address provided below

tshutt@concordcc.org

Tim Shutt, Executive Chef

Concord Country Club.