



Sous Chef

Boston Golf Club

Boston Golf Club is a premier, top 100, seasonal, private golf club located in Hingham, Massachusetts. We are dedicated to providing both superior golf and social experiences to our members and guests. Boston Golf Club is currently accepting applications for a Full-Time, Year- Round Sous Chef to be second in command in our kitchen.

The candidate should be:

- Passionate about food, with knowledge of both traditional and current culinary trends
- Professional in demeanor, appearance, and communication
- Punctual and dependable
- A team-oriented leader, able to train and direct culinary staff
- Able to apply their culinary skills to play a critical role in maintaining and enhancing members' satisfaction

Responsibilities include:

- Assist the Executive Chef in menu design and production
- Manage kitchen staff to ensure efficient kitchen operations – both timely and to club standards
- Plan and direct food preparation
- Order and inventory products
- Monitor food and labor costs
- Comply with and enforce sanitation and safety standards
- Maintain professional approach with co-workers and members

Qualifications:

- Minimum 3 years' experience as a Sous Chef in a club or full-service restaurant
- Understand various cuisines, cooking methods, equipment and procedures
- Speed and accuracy in preparing plates
- Able to manage kitchen staff
- Handle emergency situations and provide solutions

Salary & Benefits

- Competitive Salary
- Excellent Benefits

Please send resume to sbessey@bostongolfclub.org