

Sous Chef-Wedgewood Pines Country Club, Stow MA.

Work with Executive Chef on the daily production of ala cart service according ensuring the quality and the amount that is produced is equal to the amount of anticipated business levels. Work with staff to receive all products from vendors making sure that they meet expectations and within the standards that are set by the board of health. Manage daily service of the ala cart line during lunch service including production, lunch specials, product freshness and accuracy on the line and execution of speedy and correct service. Spear head the soup, stock, and sauce production with the assistance of the executive chef and Director of Food & Beverage, ensuring quality, consistency and amounts as needed. Work to lead the team and act as a middleman with the hourly staff and the Executive Chef dealing with problems as they see fit while creating a strong team atmosphere. Manage the dishwashers making sure that the level of cleanliness is maintained at the highest standards, that all storerooms and refrigerators are clean and organized as set forth by the Executive Chef. Work with front of house management with wait staff training, pre-meal walk-through and staff understanding of the menu and the concepts/ products that are being used daily.

Job Tasks 1. Daily preparation of soups, sauces, and “specials” to ensure that methods of cooking, garnishing, and portion-sizing are as prescribed by standardized recipes.

2. Assists the executive chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.

3. Assumes complete charge of the kitchen in the absence of the executive chef.

3. Consistently maintains standards of quality, cost, eye appeal and flavor of foods.

4. Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.

5. Assists in maintaining security of kitchen, including equipment and food and supply inventories.

6. Assists in food procurement, delivery, storage and issuing of food items.

7. Understands and consistently follows proper sanitation practices including those for personal hygiene.

8. Performs other appropriate tasks assigned by the executive chef.

Please email resume.

Job Type: Full-time

Contact Information:

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