



## **Monroe Golf Club – Pittsford, NY**

### **Sous Chef**

We are seeking a Sous Chef for our private club located in Pittsford, NY. Our Club has 500 members and generates \$8M in annual gross revenue, \$4M in F&B revenue, and 28K annual rounds of golf. Our upscale private club fosters a family-friendly atmosphere for both its members and employees and has upscale and casual a la carte dining settings, poolside dining, banquets, and events. Our Sous Chef will assist the Executive Sous Chef and Executive Chef in food production for all outlets, banquet events, and other functions at the Club. Our Sous Chef will assist with food production tasks as needed and ensure that quality and control standards are consistently attained. Our Sous Chef will also ensure that all programs and services are completed in a manner consistent with the goals of the Executive Chef.

#### **Responsibilities**

- Work effectively and cheerfully in an environment which may be stressful due to adversarial situations.
- Multi-task assignments with frequent interruptions, changes, and delays and remain focused.
- Prepares all a la carte items for the lead sauté station and works station during service.
- Assists Executive Sous Chef in the supervision of the kitchen team, providing input, accountability, training, etc.
- Lead kitchen team in absence of the Executive Chef and Executive Sous Chef.
- Assists Executive Sous Chef with monthly inventories, cost controls, proper rotation of inventory, ordering and cleanliness of the kitchen.
- Assists in training and maintaining sanitation and safety procedures.
- Consistently maintain standards and is directly responsible for the quality, cost control, eye appeal and flavor of food production in the a la carte restaurant.
- Ensures that all deliveries are put away and labeled in the correct areas of the kitchen.
- Take initiative to work any station on the line without direction from the Executive Chef.

- Responsible for the supervision of line cooks, dishwashers, and kitchen stewards.
- Responsible for daily lineup with the FOH service team to review daily specials.

### **Qualifications**

- Minimum 7yrs experience in a high-end private club, restaurant, hotel, or resort.
- Possess a high degree of culinary talent.
- Must be able to work extended hours, weekends, holidays and when necessary.
- Must be mentally alert and detail always oriented with good reasoning skills.
- Strong leadership skills and abilities to motivate and lead our team.
- Must have a team-driven mindset, an overall positive demeanor, possess humility and the willingness to learn.
- Present a clean, well-groomed image.

### **Benefits**

- Competitive salary + annual bonus there is no bonus potential for this position
- Medical, dental, and vision insurance
- Life Insurance
- Paid Vacation
- 401(k) w/ matching
- Relocation

### **Salary**

- Salary is \$60K - \$65K + bonus.

Please do not contact the club directly, all inquiries should be directed to:

**Eric Johnson, CCM**

**Gecko Hospitality**

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