



Oakmont Country Club – Oakmont, Pennsylvania **Executive Sous Chef**

Few venues in the world of golf have the championship tradition of Oakmont.

Introduced in 1903 by designer Henry Fownes, Oakmont Country Club has hosted more combined USGA and PGA championships than any other course in the U.S., including nine United States Opens, five U.S. Amateurs, three PGA Championships, and two U.S. Women's Opens.

Oakmont remains perhaps the most difficult course in North America, with 175 deep bunkers (personified by the Church Pews), hard and slick greens that slope away from the player, and tight fairways requiring the utmost precision. Oakmont was the site of "the greatest round of the 20th century": Johnny Miller's final round 63 at the 1973 U.S. Open. Golf Digest ranks Oakmont #5 in its most recent version of America's Top 100 courses.

We are seeking an Executive Sous Chef to join our team! The Executive Sous Chef works closely with the Executive Chef and will primarily be responsible for overseeing, assisting and supervising preparation, production and service of food served to ensure the highest professional quality of items to meet the Oakmont standards of excellence. They ensure the expectations of the members are being met and help ensure that the high standards of sanitation, cleanliness and safety are maintained throughout the kitchen areas at all times.

Responsibilities include, but not limited to:

- Assists in the development and preparation of weekly and special menus.

- Oversees all aspects of food preparation, according to approved standardized recipes. Checks stations and mise en place before service time, inspects presentation of food items to ensure that quality standards are met.
- Checks daily functions and ensures that all items are ordered, accounted for and produced on schedule. Coordinates upcoming functions and events with the Executive Chef and FOH Managers.
- Oversee or directly work on the expo line or be the expeditor.
- Assists with interviewing, selecting and training of new employees. Oversees employee skill development through continuous training and coaching.
- Secures feedback from FOH Managers and members as to member satisfaction and serves as liaison between front and back of the house.
- Seeks continual improvement of products to affect cost efficiencies without reduction in quality.
- Assists with establishing employee work schedules, the assessment of employee performance and leading pre-shift line-ups with dining staff.
- Communicates with members, guests and teammates in a courteous and professional manner.

Dining Facilities:

- Ballroom - Elegant, Seats up to 275. Average 20 Weddings annually.
- Grill Room - Casual, fast-pace dining room that serves breakfast, lunch and dinner 11 months. 7 days in season and 5 out of season. 150 seats.
- 18 Porch - 80 seats and operates April - October 7 days per week.
- # 9 Stand - Snack Bar serving April - October seven days per week. The Club averages 21,000 rounds annually.
- Pool Snack Bar - Casual seats 30 inside and 75 outside, lunch and dinner Memorial Day to Labor Day.
- Private Member & Club Events - The Club offers various size banquet rooms on property as booked.

We are seeking applicants with a hands-on approach and demonstrated leadership skills, along with multiple years of previous kitchen management experience. A background in multiple styles of service, including, breakfast, fast casual, a la carte, banquet and fine dining is preferred. A competitive salary and benefits package are being offered.

Interested candidates should email their current resume to Executive Chef, Jake Adamonis: jadamonis@oakmont-countryclub.org