



Lake Shore Country Club (LSCC) is a premier, member-owned club situated on the shores of Lake Michigan on 127 acres in Glencoe, Illinois just 25 miles north of Chicago. Founded in 1908, LSCC is truly a family-oriented club that offers its members the full range of sport amenities including 18-holes of golf, tennis, paddle and aquatics, in addition to formal and informal dining options and an active social calendar.

The Westside Clubhouse is located on the golf course side of the property and offers members a sophisticated informal dining option which recently has become a popular weekend dining destination for many. The 60,000-square-foot Main Clubhouse (Eastside) features several member dining and event space options: Main Dining Room (80), Porch Dining Room (80), Terrace Dining (160), Living Room primarily for events (170), and the Eastside Bar/Lounge (45).

The club is searching for a sous chef who will bring new and trendy food ideas and continually advance standards. Longevity with club also a key objective.

**Position Summary:** The Executive Sous Chef is responsible for supporting the Executive Chef in overseeing the day-to-day culinary operations at the Club. They supervise the training and development of the kitchen staff to ensure the highest quality of food service for Club members and their guests. The Sous Chef is expected to be able to lead and works closely with culinary and food service personnel assuring standards are maintained in all outlets. Keen awareness and strict attention to culinary details, sanitation, organization, staffing levels and enforcing Club/Kitchen standards are basic requirements.

**Employee Benefits:**

The Club currently offers the following benefits:

- 401K
- Vacation (80 hours after your first year)
- Personal Day
- Holidays
- Health, Dental, Vision - Currently 75% of the employee portion of the premiums are paid by the Club
- Life, Long Term Disability, Short Term Disability – Paid entirely by the Club

**Primary Functions, Duties and Expectations:**

- Actively involved in day to day production with a hands-on approach.
- Maintains highest quality standards at all times in service operation
- Demonstrates a working knowledge of all stations and ability to assist at any time
- Expedites service flow on outlet service lines, assisting or filling in when needed
- Attends daily line-ups discussing Menus, Features, Ingredients and Production Details.
- Ensure plate presentation is correct and consistent
- Maintain inventory levels and assist Executive Chef with food and labor costs
- Maintain a well-organized kitchen in a clean and safe manner

Please send all resumes to Executive Chef Scott Roberts at [Scott@lakeshorecc.com](mailto:Scott@lakeshorecc.com). No phone calls please.