

Kenosha Country Club



Sous Chef

Kenosha Country Club, a Donald Ross course and full-service private country club, is currently seeking a Sous Chef. We are looking for an energetic individual with kitchen/cooking experience to join our fantastic club team who can assist the Executive Chef in the day to day operations of the club's kitchen.

Job Responsibilities Include:

- *Assists the Executive Chef in the day to day kitchen operations from food production for member dining and banquets to scheduling plus weekly inventory of food and supply needs.
- *Participates in actual food preparation producing food that is consistent and of a high quality, taste and presentation.
- *Complete daily food orders based upon scheduled banquet events and projected levels of business.
- *Helps develop new menus for member dining and ensures adherence to recipes, and presentation.
- *Assists in training of all new kitchen staff.
- *Helps establish food handling guidelines and adherence to health department regulations.
- *Conducts regular inspections of the entire kitchen including the coolers/freezers and dishwashing areas.
- *Must maintain effective communication with all of the kitchen staff and be responsive to staff suggestions and concerns, and work to resolve any issues.
- *Other duties as assigned by the Executive Chef.

Qualifications:

- *Culinary degree preferred or equivalent education and experience
- *2 years minimum cooking experience preferably in a private club, high-end restaurant or hotel
- *Positive attitude, professional manner and appearance in all situations
- *Dedication and commitment to excellent member service

Base Salary of \$50,000 - \$52,000
Annual bonus plan and holiday bonus
Paid Time Off
Medical, Dental & Vision Insurance
Employee Meal

Please submit a cover letter and resume to –

Dedra Rippee
General Manager
Kenosha Country Club
500 13th Avenue
Kenosha, WI 53140
dedra@kenoshacountryclub.com
No Phone Calls Please