

Sous Chef Position Description – The Country Club at Castle Pines seeks an energetic, quality-driven and creative culinary professional to support our Executive Chef in all aspects of kitchen responsibilities. This position is full-time, year-round, salaried and benefits-eligible. Candidate must be a skillful supervisor and available to work a varied schedule including evenings, weekends, and some holidays. We are an exclusive, private country club, and we all do whatever it takes to deliver the highest quality cuisine possible. This particular position requires supervisory skills but is also a working position. The sous chef will work together with staff and Executive Chef in a wide range of culinary diverse offerings from casual dining to fine dining to club events and private parties. The ideal candidate should be focused on obtaining and honing the skills necessary to take them to the executive chef level.

Essential duties & responsibilities include, but not limited to the following:

- Utilize a hands-on approach to training and developing kitchen staff
- Responsible for all food inventory procedures & controls
- Write production sheets for menus and functions
- Responsible for preparations of all stocks, soups, and sauces
- Adhere to and support purchasing procedures and controls
- Instill safety and sanitation habits in all employees
- Responsible for control of the kitchen in absence of Executive Chef
- Responsible for maintaining the highest level of food quality and presentation
- Help create new menu ideas for a la carte menus, buffets, and club parties on a weekly basis
- Ensure that quality, portion control, and plate presentation are consistent
- Prepare a variety of cuisines, using skill and creativity
- Supervise daily food preparation for assigned areas
- Experienced in food costs, labor costs, and scheduling
- Prep, stock, and rotate mise en place to ensure an ample supply of quality product is maintained
- Maintain a good working relationship with club members and personnel from other departments
- Interact with the club house manager and dining room manager to ensure food product consistency exceeds the expectations of members and guests
- Demonstrate team building capabilities and leads by example
- Plans and helps manage employee meal program

Experience and Capabilities Requirements:

- Minimum 5 years of culinary experience
- Fine dining and banquet experience
- Private Club experience preferred
- Must have clear, concise written and verbal communication skills
- Must have current knowledge of regional and national trends in F&B
- Must have a participative & “hands-on” management style to build morale and team spirit
- Must have solid computer skills
- And most importantly, great cooking skills

Principals only/no recruiters

To apply for this position, please submit a resume to Executive Chef James Terry.

Email: jterry@ccofcastlepines.com

Phone: 303-688-7400 ext.150