



Executive Sous Chef – Private Club – Boston, MA

We are a prestigious, private member-owned golf club located less than 20 minutes west of Boston, proudly serving 550 members. We are currently seeking a talented and driven Executive Sous Chef to join our exceptional culinary team. The ideal candidate will play a critical role in overseeing kitchen operations, ensuring all dishes are prepared to the highest standards of quality, consistency, taste, and presentation. The Executive Sous Chef will provide leadership and training to the culinary team, maintain rigorous quality and sanitation standards, and contribute to the development and enforcement of food specifications, portion controls, and recipes. Additionally, this role is responsible for effectively managing food and labor costs while consistently exceeding member satisfaction. Are you a passionate culinary professional eager to excel in a dynamic and fulfilling environment? If you have the qualifications, leadership skills, and ambition to become an Executive Chef in the future, we want to hear from you!

### **Responsibilities**

- Oversee and support the daily operations of the kitchen to ensure a consistently elevated level of food quality and presentation.
- Assist in developing, planning, and executing creative, seasonal, and well-balanced menus that align with the needs of the establishment and exceed members' expectations.
- Collaborate with the culinary team to innovate and enhance food preparation techniques to uphold high-quality standards.
- Take a leading role in the purchasing and ordering of ingredients while maintaining accurate inventory counts and waste control practices.
- Ensure all kitchen equipment is properly maintained, troubleshooting issues and scheduling preventative maintenance, as necessary.
- Uphold strict food safety and sanitation protocols to ensure compliance with all health regulations.
- Foster effective communication with management, staff, and members to create a cohesive work environment and positive dining experience.
- Serve as a key leader and mentor within the culinary team, providing guidance and stepping in for the Executive Chef as needed.

### **Qualifications**

- A minimum of 5 years of progressive culinary management experience in hotels, resorts, private clubs, or fine-dining establishments is required.
- Private Club culinary leadership experience is highly preferred and will be considered a strong asset.
- Demonstrated ability to lead, inspire, and manage a diverse culinary team in a dynamic, high-pressure environment.
- Deep understanding and enthusiasm for culinary excellence, current food trends, and kitchen operations.

- Exceptional organizational skills with the ability to manage multiple priorities while maintaining attention to detail.
- Strong interpersonal and communication skills to coordinate with team members, management, and clientele effectively.

**Benefits**

- Competitive Salary plus performance-based Bonus opportunities.
- Comprehensive Medical and Dental Insurance coverage.
- Generous Vacation and Paid Time Off (PTO) policy.
- Employer-sponsored Life Insurance for peace of mind.
- 401K Plan with matching contributions to support long-term retirement planning.
- The opportunity to be part of a prestigious, growth-oriented culinary team in a professional and rewarding environment.

Please do not reach out to the club direct. If you are interested in this role, please send a resume, professional references, and food pictorial to [ericj@geckohospitality.com](mailto:ericj@geckohospitality.com)