

# Sous Chef – Wedgewood Pines Country Club

## **Sous Chef- Wedgewood Pines Country Club**

Looking to join a talented culinary team in a private club setting? Look no further than the Wedgewood Pines Country Club! Established in 1998, Wedgewood Pines Country Club is the premier private country club located in Stow, Massachusetts nestled in a vibrant suburban community just five miles off Rt 495.

The facilities include a 20,000 square foot clubhouse with various food venues, locker facilities, Golf Shop, outside dining, Swimming pool.

### **Responsibilities:**

- Daily operations of running the kitchen.
- Open lines of communication between you and all staff at the restaurant.
- Excelling at all line positions.
- Maintaining a clean and organized kitchen as well as surrounding areas.
- Be vigilant with product quality; taste test throughout each day, look at each dish at the pass.
- Staff relations, training and general support.
- Assist in Managing member dining inventory.
- Taking initiative for improvements.
- Other tasks and responsibilities as assigned.

### **Skills:**

- Experience as a Sous Chef or Kitchen Manager would be a plus.
- Proven experience as a line cook.
- A proactive approach to everyday tasks and punctuality is key.
  
- Good Attitude/ Professional.
- Good organizational and management skills
- Communicate effectively both orally and in writing.
- Patients with an ability to stay positive in stressful situations
- Good attention to detail, plus the ability to quickly identify and resolve problems.
- A drive to learn and teach by sharing ideas and being open to new concepts.
- Handle consistency of duties with the ability to multitask.
- Knowledge of health and safety rules in the kitchen.
- Proper hygiene is essential.

### **Job Duties:**

- Oversee the preparation and service of food.

- Ensure all food is consistently prepared and presented according to club standards.
- Aids in maintaining portions sizes and testing new recipes.
- Assists in maintaining a standard of cleanliness and organization in kitchen and food storage area.
- Assist with the cleaning and organization of kitchen and equipment.
- Offers Suggestions and ideas that can improve the kitchen.
- Helps solve problems that arise and control issues in the kitchen.
- Ensure all board of health standards.
- Help train kitchen staff, as well as mentor new and returning cooks in learning all aspects of their jobs.
- Assist with planning meals.
- Some lifting, carrying, pushing and pulling is usually required.
- Adhere to all sanitation and food production codes.

**Qualifications:**

- Must have 2-3 years' experience working in a kitchen (Golf Course preferred) preparing food and comply with standard kitchen maintenance.
- High School diploma or equivalent is desirable; training from a culinary school will be an asset.

**Benefits:**

- Competitive compensation – based on experience
- Health with Club participation toward cost of health insurance
- 9-month work schedule April through November Tuesday Through Saturday

Please email resume and cover letter to:

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President