

Pinecrest Golf Club in Huntley, IL is seeking an individual to work as a **Sous Chef**. The Sous Chef will be responsible for highly skilled preparatory work associated with food production in the operation of the course restaurant. The Pinecrest Golf Club associates work in an environment that demands exceptional performance yet reaps great rewards. Whether it's career opportunities, job enrichment or a supportive work environment, if you are ready for this challenge, then we are ready for you. You're more than welcome.

JOB SUMMARY

Works with kitchen staff, plans food and equipment requirements and maintains proper health and sanitary standards.

ESSENTIAL JOB FUNCTIONS

The essential functions include, but are not limited to the following:

1. Plans, directs and participates in the preparation of food for the restaurant and banquet facilities.
2. Checks quality of cooked food products to ensure standards are met prior to serving.
3. Estimates food needs and places orders as necessary.
4. Prepares reports, cost estimates and makes schedules as assigned by club management.
5. Develops items on the menu with assistance of club management within budgetary guidelines and menu scope.
6. Maintains the cleanliness of the kitchen area and ensures that it meets health code regulations.
7. Monitors the condition of the kitchen equipment; inspects and handles maintenance issues related to kitchen equipment.
8. Checks in stock orders delivered by vendors and assists with inventory ordering.
9. May assist with gathering and submitting completed employee information for payroll processing. Ensures information is submitted on time.
10. Attends and actively participates in regularly scheduled staff meetings.
11. Demonstrates a commitment to the work and success of the club and the Company by being service- and solution-oriented, having positive interactions with all club staff and members/guests, and meeting established quality, service and safety expectations.
12. Performs additional assignments per the direction of club or Company managers.
13. Regular and punctual attendance on site for all scheduled shifts is required.

KNOWLEDGE, SKILLS AND ABILITIES

The requirements listed below are representative of the knowledge, skills and/or abilities required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential job functions.

1. Must have the ability to deliver a high level of customer service.
2. Good oral communication skills.
3. Extensive culinary skills and knowledge.
4. Understanding of safe food handling procedures and process. Able to direct and maintain a safe and secure environment and operation.

EDUCATION AND EXPERIENCE

1. Associates degree in culinary arts preferred.
2. One-year previous experience as a chef.

SALARY

\$15-18 per hour plus benefits, this is a FT year-round position

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