

Executive Sous Chef

THE COMPANY

Sunrise Company has an immediate opening for a full time Executive Sous Chef at Toscana Country Club, a private equity golf club and luxury residential community located in Indian Wells, California. As the energetic social hub of the Toscana Community, the country club offers a truly private setting where members will enjoy camaraderie, relaxation and sport with friends and family, and an incomparable level of attention and service from our staff. The community features two 18-hole Jack Nicklaus Signature Golf Courses, a 90,000-square-foot Club Villa featuring an exceptional array of private club and spa amenities. The members are well traveled, knowledgeable and accustomed to high quality food and service and personal attention in a private club setting. At Toscana they enjoy two dining experiences, Il Forno Trattoria and Lounge for elegant and intimate dining and a more relaxed dining experience at La Cucina that includes a lounge, covered terrace and display kitchen.

THE POSITION

The Executive Sous Chef is responsible for assisting the Executive Chef in supervising food production for dining room, banquet events and other functions at the club. Being second-in-command of the kitchen, the Executive Sous Chef supervises food production personnel, assisting with production tasks as needed and assures that quality and cost standards are consistently attained.

POSITION RESPONSIBILITIES

- Responsible for work schedule assigned week to week.
- Wears appropriate clean and pressed uniform including name badge.
- Communicates to the Executive Chef any concerns regarding food, price, production process, delivery problems, shortages, equipment problems, or personnel issues.
- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces, specials and other menu items to ensure that methods of cooking, garnishing, and portion sizes are as prescribed by standardized recipes.
- Conducts monthly inventories, pricing, projections and cost controls.
- Assumes complete charge of the kitchen in the absence of the Executive Chef.
- Assists Executive Chef with the supervision, coaching, evaluating, promoting and training of employees.
- Assists Executive Chef with sanitation and safety, food rotation, menu planning and related production activities.
- Able to lead by example, promote team work and show control and leadership skills to build morale.
- Consistently maintains standards of quality, cost eye appeal and flavor of foods.
- Ensures and anticipates proper staffing for maximum productivity and high standards of quality; controls food and payroll costs.
- Consults with dining service personnel during daily line-ups and maintains open communication with the Dining Room Manager.
- Assists in food procurement, delivery, and storage.
- Expedites food orders during peak service hours.
- Reports all member/guests complaints to the Executive Chef and assists in resolving complaints.
- Submits ideas for future goals, operational improvements, and personnel management to Executive Chef.
- Complete other duties as assigned.

SUPERVISORY RESPONSIBILITIES

The Executive Sous Chef directly supervises the Chef de Cuisine, Cooks, Prep Cooks and Dishwashers. They carry out supervisory responsibilities in accordance with the organization's policies and applicable laws. Responsibilities for this employee include interviewing, hiring, and training employees; planning, assigning, and directing work; evaluating performance; rewarding and disciplining employees; addressing complaints and resolving problems.

THE SUCCESSFUL CANDIDATE

The qualified candidate must have a culinary degree or an ACF apprenticeship and a minimum of 5 years of experience preferably within a private club. We are seeking a highly motivated, enthusiastic, team player to fill this position.

COMPENSATION

Base salary is competitive and will be commensurate with experience. Benefits include medical, dental, life, long term disability, and long- term care insurance, 401(k) plan, vacation.

Background check and a follicle hair drug testing is required.

Please fill out the employment application on the toscanacc.com website – under employment – and send the completed application and resume to Kirstin Fossey: kfossey@toscanacc.com.