The Princess Anne Country Club in Virginia Beach is looking for an Executive Sous Chef.

Position: Executive Sous Chef

Reports to: Executive Chef

Supervises: Kitchen team

Job Summary

The Executive Sous Chef is responsible for assisting the Executive Chef with day-to-day operations in the kitchen. He or She is expected to pay attention to detail with regards to quality, organization, consistency and accuracy of all areas of the kitchen and service. Duties include oversight of kitchen team, creating and implementing Daily Feature menus, delegating stock rotation and cleaning tasks, etc. He or She will work closely with the Executive Chef, Sous Chefs, Banquet and Dining Room Managers to provide the Membership with experiences of the highest caliber.

Job responsibilities

1. Holding team members accountable for their actions
2. Trains and supervises kitchen team towards the goal of constant improvement
3. Works with Chef and sous chefs to maintain inventory control and organization
4. Oversees sanitation procedures are followed by all team members throughout their shifts
5. Works with Food and Beverage Team developing a “We, not I” attitude
6. Maintains standards of quality and production in Executive Chef’s absence

If interested please send resume to [gbenson@princessannecc.com](mailto:gbenson@princessannecc.com)