

Hermitage Country Club is seeking a qualified Sous Chef to join our team. The property is located in greater Richmond, Virginia just 10 minutes west of Short Pump and enjoys the reputation of a stable work environment within an exclusive, top tier private equity club.

The successful candidate will possess strong leadership qualities, and the ability to promote a professional attitude in our fast paced a la carte and banquet environment. The club offers a selection of cuisine and dining formats ranging from upscale fine dining to casual, and banquets up to 800 people.

This is a working position, and may require taking stations as needed. In addition to supervision of kitchen staff, the Sous Chef will participate in menu/recipe development, purchasing and receiving and overall organization of kitchen.

The position is eligible for health, dental, life, and short term disability insurance first of the month after 2 months of full time employment and vacation, sick, and 401k after one year of full time employment.

Job Tasks (Additional Responsibilities)

1. Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and "specials" to ensure that methods of cooking, garnishing and portion-sizing are as prescribed by standardized recipes.
2. Assists the executive chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.
3. Assumes complete charge of the kitchen in the absence of the executive chef.
4. Assists executive chef with supervision and training of employees, sanitation and safety, menu planning and related production activities.
5. Consistently maintains standards of quality, cost, eye appeal and flavor of foods.
6. Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
7. Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.
8. Prepares reports, arranges schedules and costs menus and performs other administrative duties as assigned by the executive chef.
9. Personally works in any station as assigned by the executive chef.
10. Helps plan energy conservation procedures in the kitchen.
11. Assists in the development of training and the provision of professional development opportunities for all kitchen staff.
12. Consults with dining service personnel during daily line-ups.
13. Assists in maintaining security of kitchen, including equipment and food and supply inventories.
14. Assists in food procurement, delivery, storage and issuing of food items.
15. Expedites food orders during peak service hours.
16. Supervises, trains and evaluates kitchen personnel.
17. Coordinates buffet presentations.
18. Checks mise en place before service time and inspects presentation of food items to ensure that quality standards are met.
19. Reports all member and guest complaints to the executive chef and assists in resolving complaints.
20. Monitors kitchen employees' time cards to ensure compliance with posted schedules.
21. Submits ideas for future goals, operational improvements and personnel management to executive chef.

22. Understands and consistently follows proper sanitation practices including those for personal hygiene.
23. Attends staff meetings.
24. Performs other appropriate tasks assigned by the executive chef

Qualified candidates should email a resume and cover letter to employment@hermitagecountryclub.com as well as complete an online application at www.hermitagecountryclub.com.

Hermitage Country Club is an EOE and a drug free work place. A pre-employment drug test is required.