



Sous Chef Lapeer Country Club

JOB TITLE: Sous Chef

DEPARTMENT: Culinary, Food & Beverage

SUPERVISOR: Executive Chef, Event Coordinator

Lapeer Country Club is a Golf Course and Banquet Facility located in Lapeer, Michigan. Spanning across 150 acres, Lapeer Country Club boasts a scenic golf course and beautiful clubhouse to host up to 350 guests. The Golfer's Grill at Lapeer Country Club serves food and beverages to golfers and the public in a sit down fashion, April through October, Monday through Thursdays from 11 am to 9 pm. The club's "Grab & Golf" menu includes a small selection of munchies that are available for golfer's to eat while on the course. Lapeer Country Club's Wedding and Banquet operations offer a wide variety of food and beverage options ranging from Hors d'oeuvres to Buffet and Plated meals to Late Night Snacks.

For years, Lapeer Country Club has remained a staple in Lapeer Country, boasting several 5 star reviews and serving top of the line culinary experiences.

KEY COMPETENCIES

Time Management

Willingness to Work With Others

Leadership Skills

Proactive

Genuine Passion

MAJOR DUTIES AND RESPONSIBILITIES

Assist the Executive Chef in supervising and completing food production for the Golfer's Grill, Grab & Golf Menu, and Wedding and Banquet functions at the club

Supervise food production personnel, assist with food production tasks as needed and assure that quality and cost standards are consistently attained

MINOR DUTIES AND RESPONSIBILITIES

Assist the Executive Chef with inventories, pricing and cost controls

Assumes complete charge of the kitchen in the absence of the Executive Chef

Assists Executive Chef with supervision and training of employees, sanitation and safety, menu planning and related production activities

Personally works in any station assigned by the Executive Chef

Reports all member/guest complaints to the Chef and assists in resolving complaints

Submits ideas for future goals and operational improvements

Maintains all banquet function sheets, updates changes and relays changes to all stations

Perform all work related duties as assigned by Supervisor(s)

QUALIFICATIONS

High School Diploma

Serv Safe Certification (Preferred)

Minimum 2 years Experience in Culinary/F&B Industry

Pursing Degree or Certification in Related Industry (Preferred)

PHYSICAL REQUIREMENTS

Ability to lift up to 30 lbs

Ability to stand, walk, climb stairs, balance, kneel, crouch, crawl and/or sit up to ten hours a day

Hearing and Talking Sufficiently enough to communicate with members, guests, vendors and co-workers

HOURS/SCHEDULE

30+ hours/week, May through October

Reduced Hours, November through April

Availability on Weekends

Example Schedule:

Monday thru Thursday

3:00 pm - Close

Friday, Saturday, Sunday

Full Day Shift, Varies Weekly