



**Job Title: Chef de Cuisine / Sous Chef**

**Department:** Kitchen

**Reports To:** Gabor Bencze, Executive Chef

### **Position Summary**

The **Chef de Cuisine / Sous Chef** is a key culinary leader responsible for supporting the Executive Chef in overseeing all kitchen operations and delivering exceptional culinary experiences to our members, guests, and private events. This role focuses on food quality, consistency, team leadership, kitchen organization, and operational excellence in all food outlets including à la carte, banquet services, seasonal operations, and special events.

### **Key Responsibilities**

#### **Culinary Leadership & Operations**

- Assist and support the Executive Chef in managing day-to-day kitchen operations and food production.
- Supervise, mentor, train, and schedule kitchen staff including line cooks, prep cooks, and other culinary team members.
- Maintain high standards for food quality, presentation, consistency, and portion control across all outlets and events.
- Prepare, execute, and supervise daily production for à la carte service, banquet events, member dining, and club functions.
- Uphold and enforce sanitation, food safety, and OSHA compliance standards within the kitchen.

#### **Menu & Event Support**

- Collaborate on menu development, seasonal specials, and culinary concepts that align with club standards and member preferences.
- Support catering and private event culinary execution, ensuring quality and timing expectations are achieved.

- Assist with inventory management, ordering, and quality control of food products in coordination with purchasing staff.

### **Leadership & Communication**

- Foster a positive, professional, and service-oriented work environment with effective communication across kitchen and front-of-house teams.
- Monitor performance, provide feedback, and contribute to staff development and retention strategies.
- Represent the kitchen professionally to members and guests when interacting for feedback or special service needs.

### **Qualifications**

#### **Education & Experience**

- Culinary degree, apprenticeship, or equivalent experience preferred.
- Minimum of **3–5 years** experience in a professional kitchen setting, with supervisory experience preferred (country club, resort, hotel, or fine dining).
- Demonstrated knowledge of classic and contemporary culinary techniques and kitchen operations.

#### **Skills & Abilities**

- Strong leadership and communication skills with a service-driven mindset.
- Excellent organizational skills with the ability to manage multiple priorities in a fast-paced environment.
- Proficient in food safety, sanitation practices, and inventory control.
- Knowledge of cost management, portion control, and basic financial indicators related to food and labor costs.

#### **Reports To**

- Executive Chef

#### **Compensation and Benefits**

- Full-time salaried position.
- Benefits eligible on the 1<sup>st</sup> of the month after 60 days of employment

Please email resumes to Joel Kornhoff, Director of Human Resources at [hr@bishopsbay.com](mailto:hr@bishopsbay.com)