



Pastry Sous Chef

Founded in 1898, The Minikahda Club is the oldest country club west of the Mississippi and a premier club in the region. The City of Minneapolis has grown up around the Club. A group of young picnickers were so impressed by the spot they found atop a hill overlooking Lake Bde Maka Ska, they acquired the land and set out to form a club for social functions and golf. Today, The Minikahda Club is a year-round full-service club with a vast offering of social, dining and sport activities. The name Minikahda comes from the Dakotah, a combination of two words meaning, "by the side of the water." The Club logo, in fact, depicts a Native American shield, similar to the artifact framed in the Clubhouse.

The Minikahda Club has approximately 1,275 members, comprising approximately 475 families and a single class of membership. To better prepare the Club for the future, a comprehensive Campus Plan was approved in 2018. As part of that plan, the Club completed a re-grassing of its historic Donald Ross-designed golf course and replaced the golf shop with a new building that provides a year-round practice facility. The classic Ross design has played host to a number of major events including the 1916 US Open, the 1927 US Amateur, the Walker Cup in 1957, the Women's Amateur in 1988, the Curtis Cup in 1998, and the US Senior Amateur in 2017. The course is ranked among the best in the state by Golf Digest and was ranked #102 in Golfweek's Top classic courses in 2020.

Reports To:

Executive Chef

SCOPE OF POSITION:

The Pastry Sous Chef is responsible for overseeing the Pastry Department at The Minikahda Club for banquet and restaurant production. The Pastry Sous Chef demonstrates strong leadership qualities with attention to detail in elevating and sustain a competitive edge in the industry. The Chef is accountable for the quality and consistency of all pastry products produced and served including the efficiencies, consistency, associate training and accountability of costs associated with the Pastry department. The Pastry Sous Chef works

directly with the Executive Chef on the creation, development and implementation of new deserts and creative menu developments of The Minikahda Club.

DUTIES AND RESPONSIBILITIES:

The following are examples only and are not intended to be all inclusive or restrictive, other duties may be assigned as necessary.

- Demonstrates hands on approach to all bakery products produced in the Pastry Department ensuring quality, presentation and consistency standards meet company standards.
- Assist with the development of standardized recipes for all menu items. Ensures that recipes are accurate and updated as needed.
- Ensures that all food products prepared meet The Minikahda specifications and standards.
- Ensures proper levels of bakery and pastry items are prepared based on forecasted needs
- With a “Hands on Approach” assigns tasks effectively for the efficient use of allocated labor ensuring maximum results are achieved and daily production needs have been met in a timely, organized and efficient manner.
- Responsible for the complete set up, cleanliness and organization of the Pastry Department and bakery areas of the kitchen.