

Position Title: Sous Chef

Location: Eau Claire Athletic Club (ECAC)

Employment Type: Full-time

Reports To: Executive Chef



Position Overview

As Sous Chef, you will play a crucial role in assisting the Executive Chef with kitchen management, menu development, and maintaining high culinary standards. You will lead by example, ensuring efficiency, consistency, and quality in every dish. This is an opportunity to be part of a dynamic team in a private club setting, where creativity and attention to detail are highly valued.

Key Responsibilities

- Assist the Executive Chef in overseeing daily kitchen operations, ensuring smooth and efficient service.
- Lead and mentor kitchen staff, fostering a positive and professional work environment.
- Supervise food preparation and execution, maintaining quality, presentation, and consistency.
- Collaborate on menu development, incorporating seasonal ingredients and innovative techniques.
- Ensure compliance with health, safety, and sanitation regulations.
- Monitor kitchen inventory, assist with ordering, and control food costs.
- Oversee prep work, station organization, and overall kitchen readiness.
- Maintain high standards of cleanliness, organization, and efficiency.
- Support training initiatives to enhance team skills and performance.

Qualifications & Experience

- 2+ years of experience as a Sous Chef or senior line cook in a high-quality kitchen.
- Strong culinary skills with a passion for excellence in food preparation.
- Leadership experience with the ability to motivate and mentor a team.
- Knowledge of kitchen operations, food safety, and sanitation standards.
- Experience in menu planning, costing, and inventory management is an asset.

- Ability to work under pressure in a fast-paced environment.
- Exceptional organizational and time management skills.
- Culinary diploma/certification is preferred but not required.

Work Expectations

- The position requires evenings, weekends, and holidays, depending on business needs.
- The role involves standing for extended periods, heavy lifting, and working in a hot, fast-paced kitchen environment.
- Must be able to adapt to changing priorities and work collaboratively under pressure.

Why Join Us?

- Work in a prestigious private club setting with a focus on quality and innovation.
- Opportunity to be creative and contribute to an evolving menu.
- Competitive salary and growth opportunities.
- A positive and professional work environment.

If you're a passionate and skilled culinary professional looking to take the next step in your career, we'd love to hear from you!