

Sous Chef

The Dothan Country Club was founded on the present location in 1923, with the first round of golf completed on February 24th 1924. The original clubhouse was a graceful structure with a veranda running along three sides. The Verandas long windows give views into the stunning design. Several renovations continued throughout the years on the clubhouse until the completion in 2018. Today, the Dothan Country Club is recognized as one of the leading country clubs in south Alabama. It is renowned for excellent food, warm gracious atmosphere and friendly professional service. The club has earned this reputation over its long history due largely to outstanding teamwork, clear standards and the strive to achieve excellence in customer service and Member satisfaction. The Club facilities provide for a wide variety of services. Multiple private function rooms lend themselves to every purpose from formal dinner parties to social receptions, meetings or a la carte dining. Additionally, features of the Club include a cocktail lounge, a 19th hole grill, seven tennis courts, swimming pool, health club and an eighteen-hole golf course which hosts one of the tournaments in the triple crown of junior golf, the Future Masters Golf Tournament.

We are looking for an experienced Sous Chef to join our team at Dothan Country Club. The perfect candidate will be a working Sous Chef who is passionate about great food with an eye for details, a diverse culinary background with extensive line & plating experience, as well as a la carte, fine dining & banquet experience and have strong resource management skills- including purchasing, cost control, product management & utilization, inventory, and equipment & kitchen upkeep.

Great benefits and competitive salary base on experience.

RESPONSIBILITIES

- Leads kitchen team in chef's absence
- Provides guidance to kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
- Oversees and organizes kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Hires and trains new kitchen employees to restaurant and kitchen standards
- Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns
- Supervises all food preparation and presentation to ensure quality and restaurant/club standards
- Works with Executive Chef to maintain kitchen organization, staff ability, and training opportunities

- Verifies that food storage units all meet standards and are consistently well-managed
- Assists Executive Chef with menu creation
- Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing

REQUIREMENTS

- 2-3 years culinary management experience within a high-volume restaurant
- Experience in food costing and menu development
- Experience in large quantity cooking and high-volume line expediting and buffet presentations is an asset
- An ongoing awareness and responsiveness to Member satisfaction.
- Exceptional interpersonal, presentation and communication skills, where building a rapport comes naturally
- Proficient in MS Office, Word and Excel
- Understanding of Industry business principles
- Committed to work evenings/weekends/holidays as required
- A professional, winning attitude

Dynamic, accomplished, and qualified candidates that are interested in applying for the Sous Chef position at the Dothan Country Club, please send your resume to Brendan Hennebery Club Manager: clubmanager@dothancountryclub.com