

BATTLEGROUND

COUNTRY CLUB

Currently accepting applications for the following position: Banquet Sous Chef Supervisor/Sous chef

Responsibilities:

- Help preparation and design of banquet food
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely way that meets our quality standards
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff established working schedule and discuss staff's performance
- Order supplies to stock inventory appropriately creatively
- Comply with and enforced sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Skills

- Proven experience as a Sous chef
- Understanding of various cooking methods ingredients equipment and pursuit's equipment and procedures
- Excellent record of kitchen and staff management
- Familiar with industry's best practices
- Degree in culinary Arts or related certificate would be a plus

Benefits

401(K)
dental insurance
health insurance
vision insurance
paid time off

Experience

Banquet/catering: 2 years preferred
Sous chef: 2 years preferred
Job type: Full-time
Monday to Friday & weekends

Please contact us to schedule an interview! We look forward to hearing from you soon!

- Executive Chef Jen Landy • (732) 674-6667 • jlandy@battlegroundcc.com

