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9 Spring Brook Road

Morristown, New Jersey 07960

# (973) 539-6660 FAX (973) 539-3809

Spring Brook Country Club

**POSITION TITLE: Sous Chef**

**DEPARTMENT: Culinary / Food & Beverage**

**REPORTS TO: Executive Chef**

**DESIGNATION: Exempt, Management**

Spring Brook Country Club, a premier private club in **Morristown, New Jersey**, is seeking an experienced and passionate Sous Chef. Our Club provides exceptional culinary experiences across diverse dining outlets and events. The Sous Chef is a vital leader in our kitchen, responsible for hands-on supervision of food production, ensuring high standards of quality, sanitation, and cost efficiency. This role requires a high-energy, positive, and engaging professional who thrives in a collaborative, "hands-on" environment, valuing teamwork, strong relationships, and initiative.

**QUALIFICATIONS:**

* **Education/Experience:** High school diploma or equivalent required; culinary degree/certificate preferred. 3-5 years of progressive experience as a Sous Chef or Kitchen Supervisor with kitchen management experience, preferably in a private club or high-volume fine dining setting.
* **Licenses/Certifications:** NJ Food Handler’s License (or equivalent state/local certification) required.
* **Skills & Abilities:**
  + Fluent in English (read, write, speak) for effective communication.
  + High-level culinary knowledge (methods, ingredients, best practices).
  + Strong decision-making, time-management, and organizational skills; ability to multitask and delegate in a fast-paced environment.
  + Proven ability to train, develop staff, and foster positive team morale.
  + Understanding food cost control, inventory, and ordering.

**ESSENTIAL JOB FUNCTIONS:**

* **Culinary & Operational Leadership:**
  + Assumes full charge for the kitchen in the Executive Chef's absence.
  + Works actively in various kitchen stations as needed.
  + Liaises with dining service during daily line-ups and expedites orders during peak hours.
  + Supervises kitchen staff, assisting the Executive Chef with scheduling, delegation, and accountability.
  + Participates in staff training, motivation, and goal attainment for food preparation.
  + Assists in menu design and standard recipe development.
  + Ensures high quality in taste, creativity, and presentation of all dishes.
  + Manages food and kitchen supply inventory, placing orders as directed.
  + Resolves kitchen-related complaints promptly and reports to the Executive Chef.
  + Contributes creative ideas for efficiency, quality, and professionalism.
  + Promotes a friendly atmosphere with staff and other club personnel.
* **Sanitation & Safety:**
  + Oversees cleanliness and organization in kitchen areas, ensuring compliance with hygiene standards.
  + Inspects equipment for safety and proper function, recommending maintenance.
  + Practices accident prevention and safe working habits.
  + Maintains professional appearance and adheres to uniform/safety standards.
  + Knowledgeable of emergency procedures and attends relevant training.

**SUPPORTIVE JOB FUNCTIONS:**

* Responsive to constructive criticism.
* Acts as an example by adhering to club rules and regulations.
* Maintains positive relationships with colleagues.
* Performs other departmental tasks as assigned.
* Reviews requisitions/inventories and provides Purchase Orders as directed.
* Liaises with management on service-related issues.
* Promotes environmental awareness (waste reduction, conservation).

**PHYSICAL DEMANDS:** Regularly required to stand, walk, talk, or hear for extended periods; frequently handle, feel, reach; occasionally climb, stoop, kneel, crawl. Must frequently lift/move/push up to 50 pounds. Specific vision abilities required for dynamic kitchen environment.

**IMPORTANT NOTES:**

* Requires flexibility for varying schedules including weekdays, weekends, holidays, late nights/early mornings due to hospitality industry demands.
* Compliance with Club’s Employee Handbook, rules, and regulations is mandatory.
* This description outlines primary functions and is not exhaustive of all job requirements.
* Spring Brook Country Club values promptness, attentiveness, friendliness, and exceptional service.
* The Club is an Equal Employment Opportunity employer.

All applications and inquiries, along with your resume and a comprehensive cover letter, should be submitted to Nicholas Hamed at nhamed@springbrookcc.net.