



The Racquets Club of Short Hills

The Racquets Club of Short Hills is conveniently located near the train station, in the heart of Short Hills, New Jersey on Hobart Avenue. Rich in history and tradition, The Racquets Club is a private, family-oriented club which offers a diversity of both athletic and social activities for its members. A year-round athletic and social calendar has made the club an ideal place to gather. The club offers platform tennis, tennis, swimming, dining and social events.

The club offers a la carte dinner service for the members on Wednesday, Thursday, Friday and Sundays. Saturdays are for private parties or special member events.

Chef Garde Manger's Duties and Responsibilities:

- Oversee the consistency of various preparations within the cold kitchen to ensure quality product and adherence to standard recipes
- Prepares all cold food according to recipes, guidelines and standards set by the Executive Chef.
- Ensures that assigned work area has proper level of par stocks and supplies based on house count, menu and banquet events.
- Always keep refrigeration, equipment, storage and working areas in a clean, working condition in order to comply with all Health Department Regulations.
- Visually inspects, selects and uses only food items of the highest standard in the preparation of all menu items.
- Checks and controls the proper storage of product, checking on portion control
- Prepares cold food items such as salads, sushi, salad dressing, etc.
- Prepare all dishes following recipes and yield guides as determined by the Executive Chef.
- Properly label and date all products to ensure safekeeping and sanitation.
- Effectively communicate with other chefs and service staff in order to full fill and address any issues or needs requested by members and/or guests.
- Plan, prepare and set up to provide quality service and product to all outlets requiring items from the Chef Garde Manager's kitchen area
- Maintain complete knowledge of and comply with all departmental policies, procedures and standards.
- Performs general cleaning tasks using standard cleaning product as assigned to adhere to health standards

- Responsible for assisting the Executive Chef in maintaining the overall cleanliness and equipment maintenance of their area.
- Strong communication, leadership and conflict resolution skills.
- Perform all other job-related duties as requested by the Executive Chef, General Manager or Assistant General Manager.

Requirements:

- The right candidate will have a minimum of 2 years' experience in a similar role.
- Strong knowledge of cooking methods, kitchen equipment and best practices.
- Culinary degree or equivalent certificate with courses in culinary sciences (preferred)
- Accuracy and speed in executing assigned tasks.
- Available to work week days, weekends and holidays.
- Teamwork oriented with outstanding leadership abilities.
- Excellent communication and interpersonal skills.

We offer a competitive salary based on qualifications and experience.

Reports to: Executive Chef

Interested parties please send resume and cover letter to: Deana@theracquetsclub.com