

Roxiticus Golf Club
Executive Sous Chef

Roxiticus Golf Club sits atop a mountain within the Somerset Hills in one of the most picturesque settings in New Jersey. Rich in history and tradition, Roxiticus is a meeting place for all ages. The club offers golf, racquets, swimming, dining and social events. Roxiticus is a member-owned, family focused, private country club. In 2017, the membership invested in a large renovation and upgrade of the primary clubhouse, which included significant expansion of the kitchen, dining areas, bar, women's locker room, and pro shop. The significant renovation, combined with the elegance of the existing golf course, elevated Roxiticus into one of the premier, member-owned, private golf clubs in NJ.

Dining Facilities include:

- 90 seat casual dining room with additional seating in bar area, and connecting outdoor patio dining
- 38 seat formal dining room
- 80 seat ballroom with additional bar area and connecting roofed terrace
- Concession facility servicing golf course and pool

Club Notes:

- The club is open 6 days a week during golf season. It is closed for the month of January and part of February, opening with a limited schedule until early spring.
- \$1.8 Million in F&B sales (\$1.2 Million a la carte sales; \$600K banquet sales)
- 18 -hole golf course
- 5 Har-Tru Tennis Courts & 3 paddle tennis courts
- Swimming pool

Brief Job Description:

Roxiticus seeks a highly experienced & motivated Sous Chef for our club. The candidate must have a proven track record with stability and logical progression of title and increasing responsibility. He/she will need to be able to foster goodwill among interdepartmental relations and have a calm/professional demeanor. This position works side by side with our Executive Chef in all aspects of day to day operations that include but are not limited to:

- Supervising, training, and developing the kitchen staff
- Purchasing food and equipment
- Menu planning and costing
- Ensuring proper food preparation and presentation
- Maintaining a positive and professional work environment
- Keeping current with latest trends

- Scheduling
- Must be strong in an Ala Carte setting as well as a Banquet function
- Fill in on line in multiple rolls to meet demand and schedule
- Ensuring compliance with governmental standards and food safety/cleanliness of work areas

Candidate Qualifications:

- An associate's degree in culinary arts or Certification in the culinary arts
- 3 or more years of experience as a Sous Chef in a large upscale food and beverage operation or 5yrs as a lead line cook or kitchen supervisor
- Proven ability to follow recipes and menus
- Proper sanitation certification
- Excellent verbal, written, communication and computer skills
- A sense of style and elegance as shown in recipes, menus and presentation
- Excellent interpersonal skills

Date Position Available: Immediately

Benefits:

Salary is commensurate with experience. The club offers a comprehensive benefit plan, including Medical, Dental, Aflac & 401K option. A bonus plan is also available.

Qualified candidates should forward their resumes & cover letter to:



Frank DiNardo Jr.

Executive Chef

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