



Roaring Fork Club CAREER OPPORTUNITIES: CULINARY OPERATIONS – EXECUTIVE SOUS CHEF



- Job title:** Executive Sous Chef
- Terms:** Year Round; Full Time; All Shifts; Reports to Executive Chef.
- Salary/rate:** Starting Wage: \$90,000 to \$120,000. Commensurate with experience and skill set. Competitive health benefits.
- Requirements:** Successful candidates will exhibit
- exemplary professional demeanor,
 - concise verbal and written communication skills,
 - a mature, empathetic supervision style,
 - excellent planning and organization skills,
 - a passion for learning and the ability to teach and train advanced cooking technique,
 - and repertoire to RFC Culinary Team Members.
- Our Mission:** To consistently provide our Club Members with memorable dining experiences characterized by exciting menu choices ranging from traditional club favorites, to culinary classics, contemporary, new and relevant modern dishes, using absolutely fresh and “best quality” ingredients, prepared by a well-trained and well-supported professional culinary.
- To provide our Culinary Team Members with a fair, top of market wage, a clean, organized workplace in good repair, a supportive, appreciative, and dignified culture founded on friendship and mutual respect and free of discrimination or harassment, and progressive and thorough professional training creating ongoing opportunities for job enrichment, advancement and self-realization.
- Your Role:** Support, promote and protect the Roaring Fork Club culture of mutual respect and appreciation while effectively guiding and monitoring the efforts and production of RFC Culinary Team Members, as well as personally executing your assigned duties in a timely, highly skilled and professional manner consistent with Club standards.

Your Duties:

- Monitor all food production to ensure proper preparation according to approved RFC recipes, correct and refine fabrication and cooking techniques of Culinary Team where necessary, ensure proper food handling and sanitation procedures are exercised and maintain an efficient, orderly, and professional environment within the kitchen at all times.
- Ensure all storage areas are clean, organized and utilize proper food storage techniques and item locations, actively correcting conditions as needed and reinforcing proper storage and labelling procedures with Culinary Team Members.
- Maintain a general awareness of inventory levels to facilitate timely utilization of surplus product, minimize waste and create prep and order lists.
- Assist in the preparation of efficient work schedules, task lists, order lists, repair lists and a la carte and special event menus.
- Track and submit weekly payroll data and honor other Human Resource responsibilities as required.
- Perform other duties as assigned.

Skills for Success:

- Expert level cooking, fabrication, menu development and menu writing skills,
- Excellent time management, organizational, supervisory and communication skills,
- Advanced knowledge of proper food service sanitation practices. ServSafe certification preferred.

To Apply: [www.roaringforkclub.com/Career Opportunities](http://www.roaringforkclub.com/Career_Opportunities)