



THE ROYAL OTTAWA GOLF CLUB

Sous Chef

Position summary:

The Royal Ottawa Golf Club has an exciting opportunity for a Sous Chef who will act as a key member of the leadership team. The Sous Chef will be responsible for managing the Kitchen associates, ensuring both the highest levels of Member and Guest satisfaction and the financial success of the department.

The Sous chef is responsible for all aspects of the Club's Food deliverables. The position is ideal for an experienced Chef with outstanding customer service and people management skills. Previous management experience in a unionized environment would be a definite advantage in this role. The Sous Chef will coach, train, and supervise associates in the kitchen to prepare, cook and present food according to standard recipes. The Sous Chef will lead with passion and by example while effectively communicating and connecting with team members and guests alike. Reporting to the Executive Chef, the Sous Chef Supervisor will work closely with the other Sous Chef, the Events Coordinator and the Food and Beverage Manager to ensure that Club's day-to-day operations and events are expertly managed.

Job Responsibilities:

- Support the Executive Chef with the day-to-day operations.
- Supervise the preparation and cooking of various food items.
- Develop and implement creative menu items.
- Plan, coordinate & implement special events and holiday functions.
- Manage hourly kitchen employees through scheduling, training, coaching.
- Lead and coach the team towards achieving exceptional guest service and employee satisfaction results.
- Monitor food production, ordering, cost, and quality and consistency daily.
- Ensure proper safety and sanitation of all kitchen facilities and equipment.
- Must be a team player and a positive attitude.
- Plan and direct food preparation and culinary activities
- Train and develop team members and implement training programs.
- Manage production in the main kitchen.
- Perform administrative duties including ordering, scheduling, and invoice tracking
- Ensure the Culinary team complies with all Provincial sanitation & food safety standards and regulations.
- Provide expertise in food product, presentation, quality, and preparation.
- Investigate and resolve customer complaints.
- Give prepared plates the "final touch."

OTTAWA'S PREMIER
GOLF CLUB SINCE 1891



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Qualifications:

- Formal Culinary Training is considered an asset.
- Able to run and execute a banquet.
- Prior experience working in the restaurant industry.
- Available to workdays, evenings, and weekends
- Individuals with integrity and high standards
- Someone who is enthusiastic.
- Willingness to learn.
- Experience in the private club setting is a definite asset;
- Strong knowledge of customer service standards, food and wine pairings, and budgeting;
- Ability to work a flexible schedule based on business needs;
- Bilingualism – fluency in both English and French;
- Excellent written and verbal communication skills, in both languages;
- Working knowledge of Quebec employment legislation;
- Experience working in a unionized environment;
- Strong analytical, time-management and organizational skills;
- Detail orientated problem solver;
- Strong experience with the Microsoft Office suite;
- Enthusiasm and team player attitudes are a must in order to succeed;

Salary details:

A competitive total compensation package is offered, including industry leading wages, a comprehensive benefits package, meal plan, pension plan, and limited golfing privileges.

