



SOUS CHEF

The Edina Country Club is currently seeking an experienced Sous Chef. The Sous Chef is responsible for all food production required for banquet functions, member/guest dining, private parties, and club events. The Sous Chef assists the Executive Chef in supervising food production for all outlets and ensures sufficient staffing at all times. This individual works all areas of the kitchen, acts as a working supervisor and assists in hiring, training, developing, and counseling kitchen staff. Candidate is responsible for efficiency of service delivered in all areas, assures that quality and cost standards are consistently attained and maintains the highest professional food quality and sanitation standards. The Sous Chef participates in menu planning continually striving for high product utilization and superior food quality and presentation.

Requirements include a culinary degree and a minimum of five years experience in a large volume food establishment. Demonstrated culinary ability and familiarity with banquet, buffets and fine dining is necessary. Candidate must have the ability to work varying shifts based on banquet and Club needs including days, afternoons, nights, weekends, and holidays. Must possess excellent communication skills and have prior experience in supervising work units with multiple areas of responsibility. This individual must also possess strong strategic planning skills with the ability to think creatively.

Please send résumé and cover letter to hr@edinacountryclub.org or send to 5100 Wooddale Ave, Edina, MN 55424 or fax to 952-927-7155. The Edina Country Club is an Equal Opportunity Employer.