



Schuylkill Country Club is Hiring!

The 2023 season is quickly approaching and we are currently hiring the following positions:

Executive Sous Chef - \$45 to \$50K

Duties/Responsibilities:

- Ensure all food production employees are performing to the standards set by the Executive Chef and Schuylkill Country Club
- Prepare and instruct others to prepare a variety of meats, seafood, poultry, vegetables, and other food items for cooking
- Assume responsibility for quality of products served
- Consistently follows standard portion sizes, cooking methods, quality standards and kitchen rules, policies, and procedures
- Maintain clean and sanitary kitchen facilities
- Assist with completion of inventories, cost control and food waste
- Assist with the supervision and training of all kitchen employees
- Consistently maintain and check standards for quality, cost, eye appeal, and flavor
- Assist in weekly scheduling to ensure proper staffing levels
- Assist in the ordering, receiving, storing, and handling of all food deliveries
- Assume full responsibility of all culinary operations in the absence of the Executive Chef
- Approximately 10 Month Position—March thru December

Full Time Benefits:

- 401(k) matching
- Dental insurance
- Health insurance
- Paid time off
- Vision insurance

Click Online Application