

SOUS CHEF

Robert E. Lee Hotel | Lexington, Va

Looking for a "hands on" role in a fast paced environment? Are you interested in working for a great company? Then you may be a terrific fit for our Sous Chef opening at The Robert E. Lee Hotel.

WHAT WILL IT BE LIKE TO WORK FOR UP TO PAR?

Up To Par Management is a leading club and hospitality management company specializing in golf, country club and hospitality operations. Up To Par is a growth-oriented company providing opportunities for its partner clubs and Associates. Our vision is to Be The Best Hospitality and Golf Management Company while delivering on our purpose, which is to Deliver Positive Financial Results and Exceptional Experiences and, our amazing Associates are at the heart of it all!

WHAT ARE WE LOOKING FOR?

Up To Par exists to create success for its clubs and hotels through a philosophy of continuous improvement, operational excellence and flawless execution achieved through a culture of financial discipline, safety, and community and environmental stewardship that develops and delivers innovative solutions for its customers, while providing a dynamic and challenging environment for its Associates. This continued leadership is the result of our Associates staying true to our Vision, Mission, and Values. Specifically, we look for demonstration of these Values:

From Our Family to Yours, Delivering Exceptional Experiences Every Step of the Way

Execution | Translate your words into actions
Care | Creating a positive work environment
Honesty | We do the right thing, all the time
Ownership | We're the owners of our actions and decisions.
Teamwork - We're team players in everything we do

WHAT WILL I BE DOING?

Assisting the Executive Chef in providing "excellent quality" and "presentation" of all food to the guests. The demonstration, preparation and execution of each menu item and the item specifications and presentation will be agreed upon. All functions are carried out to maintain an environment of teamwork. Specifically, you will be responsible for performing the following tasks to the highest standards:

- ❖ Maintaining a standard of "excellent quality", and communications of these standards to the staff.
- ❖ Proper guest service requires that food is produced on a timely basis and that servers are well educated on the menu.
- ❖ It is the Sous Chef's responsibility to participate in service education through Daily lineups.
- ❖ Assist the Executive Chef in training the kitchen staff to produce meals promptly.
- ❖ Assist the Restaurant in meeting the financial targets while achieving the food quality and service objectives.
- ❖ Maintain a high level of cleanliness in the kitchen facilities.
- ❖ Assist in supervising the daily cleaning of the cooking line, prep area, dish area, stairs, and walk-in.

A full job description will be given to Associate at the time of hire by management for which they will be responsible. Job descriptions are intended to be overall guidelines for the job and NOT a step-by-step account of the Associate's duties.

QUALIFICATION REQUIREMENTS

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

EDUCATION and/or EXPERIENCE

Prior experience required. Depending on the role degree may be required.

LANGUAGE SKILLS

Ability to read, write, and verbally communicate effectively and professionally with other departments, guests, and vendors. Ability to diplomatically deal with difficult situations and people, while exhibiting a consistent level of professionalism.

PHYSICAL DEMANDS

While performing the duties of this job, the employee is regularly required to stand, walk, and talk or hear. The employee frequently is required to use hands to finger, handle, or feel objects, or telephone. The employee must regularly lift and/or move up to 10-25 pounds and frequently lift and/or move up to 50 pounds.

(Please note: management reserves the right to change, modify, and/or alter any of the duties listed above to meet business demands).