

## Sous Chef

**Manito Golf & Country Club in Spokane, Washington seeks an experienced Sous Chef with a previous experience in upscale high - volume country club or hotel industry.**

**Manito Golf & Country Club was founded in 1922 has 400 golf members and 200 social members continue to enjoy a beautifully manicured golf course, a modern club house with various dining options, spacious swimming pool with bathhouse and a lively calendar of year - round social events.**

**Manito is committed to providing members with superior dining experiences on each visit to the Club. Our commitment of both service and product is evident in every facet of our food and beverage operation.**

## Job Summary

- **The Sous Chef is responsible for assisting the Executive Chef in all aspects of running the culinary operations. This includes supervising staff ensuring quality and consistency, hands-on leadership of ala carte and banquet production, creation of new menu items, displays and events for the members and their guests.**

## Key Responsibilities

- **Create weekly schedules for kitchen staff based on business projections to ensure optimum resource management and speed of service**
- **Train new and existing kitchen staff on the preparation, arrangement and plating of dishes per the current menu**
- **Ensure all staff members adhere to culinary standards, club policies and procedures, as well as food safety regulations**
- **Interact with members and guests addressing inquiries and concerns personally**

- **Design new menu choices and specials based on seasonal ingredients and current trends**
- **Ensure that all food items are stocked to proper levels and prepared as per standard recipes maintaining proper portion control and minimizing waste**
- **Cross-train kitchen staff on multiple stations**
- **Assist Executive chef with menu development, ordering, inventory,**
- **Project a positive and motivated attitude amongst all associates**
- **Be aware and adhere to financial budgets and goals**
- **Assumes complete charge of the kitchen in the absence of the Executive Chef**
- **Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment**
- **Personally, works any station as assigned by the Executive Chef**

## **Required Qualifications and Skills**

- **3+ years' culinary management experience in a high-volume, full-service restaurant, club or hotel**
- **Four-year degree, chef certification, culinary school completion, or equivalent experience**
- **Creative and innovative experience preparing vast diversity in many cuisines**
- **Knowledge of best practices for training kitchen staff and implementing kitchen procedures**
- **High level of accountability and reliability**
- **Fair and firm management abilities with high influencing skills**
- **Excellent communication skills and computer skills**
- **Familiarity with menu costing procedures**
- **Flexible schedule required**

## **INSTRUCTIONS FOR HOW TO APPLY**

Please email your resume and cover letter to Chef Jamie Wright  
[jamiew@manitocc.com](mailto:jamiew@manitocc.com)

## **INSTRUCTIONS FOR COVER LETTER**

**Clearly articulate why you want to be considered for this position at this stage of your career and why Manito Golf & Country Club will be a “good fit” for you, your family and the Club if selected.**