

Sous Chef

Position Description: The Clubhouse is in the midst of a comprehensive renovation, featuring a new indoor/outdoor dining room, new bar lounge, and numerous enhancements to the member dining areas. The successful candidate will become part of a dynamic team, working in a brand-new, state-of-the-art kitchen set to open for the 2025 Golf Season!



Job Summary: The Sous Chef at Ladies' Golf Club is a vital member of the culinary team, responsible for assisting the Executive Chef in the daily operations of the kitchen. This role demands a highly organized, creative, and skilled individual who can maintain the highest standards of food quality and presentation while ensuring efficient and effective kitchen operations. The Sous Chef will be a leader, mentor, and hands-on contributor, playing a key role in delivering exceptional dining experiences to club members and guests.

1. Culinary Leadership & Execution:

- Assist the Executive Chef in planning, preparing, and executing menus for all food service outlets, including the main dining room, clubhouse grill, banquet events, and special functions;
- Ensure consistent food quality, presentation, and portion control according to established Club's standards and recipes;
- Oversee & be part of the preparation and cooking of food, ensuring adherence to safety and sanitation guidelines;
- Demonstrate strong culinary techniques and knowledge of various cuisines, including but not limited to classic, contemporary, and

seasonal offerings;

- Lead and motivate kitchen staff during service, ensuring smooth and efficient operations;
- Hands on in Cooking & also Cook on the line during peak service periods;
- Assist in menu development, including recipe testing and costing;
- Maintain a high level of creativity and innovation in food presentation and menu offerings.

2. Kitchen Management & Operations:

- Assist in managing inventory, ordering supplies, and controlling food costs;
- Ensure proper storage and handling of food products to maintain freshness and prevent spoilage;
- Maintain a clean, organized, and safe kitchen environment, adhering to all health and safety regulations;
- Supervise and train kitchen staff on proper food handling, preparation techniques, and sanitation procedures;
- Assist in scheduling kitchen staff to ensure adequate coverage for all food service operations;
- Monitor and maintain kitchen equipment, reporting any malfunctions or maintenance needs;
- Conduct regular kitchen inspections to ensure compliance with health and safety standards;
- Assist with the implementation of new kitchen systems and procedures;
- Ensure all stations are stocked and ready for service;

- Produce high quality plates both design and taste wise;
- Ensure that the kitchen operates in a timely way that meets Club's quality standards;
- Resourcefully solve any issues that arise and seize control of any problematic situation;
- Manage and train kitchen staff, establish working schedule and assess staff's performance;
- Prepare & advice order supplies to stock inventory appropriately to Chef in timely manner by proper order sheets;
- Comply with and enforce sanitation regulations and safety standards;
- Maintain a positive and professional approach with coworkers and members at all time.

3. Staff Management & Training:

- Assist in the recruitment, hiring, and onboarding of kitchen staff;
- Provide ongoing training and development opportunities for kitchen staff to enhance their skills and knowledge;
- Foster a positive and collaborative work environment, promoting teamwork and communication;
- Resolve conflicts and address employee concerns in a timely and professional manner with the help of Executive Chef's instructions;
- Enforce company policies and procedures related to employee conduct and performance.

4. Member & Guest Relations:

- Interact with members and guests to address dietary restrictions, special requests, and feedback;
- Ensure that all food service operations meet or exceed member and guest expectations;
- Collaborate with the front-of-house team to ensure seamless service and communication;
- In the absence of the Executive Chef, the Sous Chef is expected to address any member or guest concerns promptly and professionally.

Qualifications:

- Culinary degree or equivalent professional experience;
- Red Seal certification will be an asset;
- 3-5 years of experience in a similar role, preferably in a high-volume restaurant, hotel, or private club setting;
- Strong culinary skills and knowledge of various cuisines and cooking techniques;
- Proven ability to lead and motivate a team;
- Excellent organizational, time management, and communication skills;
- Knowledge of food safety and sanitation regulations (e.g., HACCP);
- Ability to work in a fast-paced and demanding environment;
- Proficiency in using kitchen equipment and software;
- Strong understanding of food costing and inventory management;
- Ability to work flexible hours, including weekends and holidays;
- Valid Food Handler's certification;
- Experience in banquet and event catering is a plus;
- Experience in a Golf club setting is highly desirable.

Physical Requirements:

- Ability to stand and walk for extended periods;
- Ability to lift and carry heavy objects (up to 50 lbs);
- Ability to work in a hot and humid environment;
- Ability to work under pressure and handle multiple tasks simultaneously.

Salary Details:

In addition to a competitive compensation package, Ladies' Golf Club of Toronto offers an excellent working environment featuring opportunities for training and professional development, employee recognition, and a comprehensive health and dental program.

Ladies' Golf Club of Toronto is an equal opportunity employer and is committed to creating an accessible and inclusive organization as well as providing barrier-free and accessible employment practices in compliance with relevant legislation.



Beautiful views & supportive staff ... we would love to hear from you if you like to work hard and have fun while you are doing it!

Join our Team!