

Assistant/Sous Chef - Job Description

If you have the expertise and the desire to be a key player in a fast growing, dynamic kitchen...are tired of "clocking out" every evening after midnight... if you would like to work where you can actually see the sun from time to time... or if the stress and pressure of being on the line producing 500 meals a night has got you down - we have the position for you!

We're not seeking an employee; we are looking for a partner who will help us continue to grow!

The Iron Valley Golf Club, the Miner's Pub, and Iron Valley Catering is seeking an Assistant/Sous Chef to help take some responsibility for the day-to-day meal preparation for the Miner's Pub and to lend assistance to the Executive Chef with the many, many Catering events that take place throughout the year. The Iron Valley Golf Club located on the Lebanon/Lancaster County border is an upscale daily fee golf course that hosts numerous golf outings, corporate events, Weddings, Banquets, and Special Occasions all with their own unique Food and Beverage components.

The Assistant/Sous Chef will be responsible for helping to manage and lead the entire F&B team and will support the Executive Chef with training, coaching and counseling in order to create highly competent employees who offer the best possible quality food along with outstanding service. In short, we are seeking a very strong, independent "second in command" to take over many of the "day to day" kitchen duties.

Partial Job Description:

- Regularly restock all kitchen supplies and food items required for service.
- Conduct training for Line Cooks, Helpers and Kitchen Workers on job responsibilities.
- Conduct inventory on a regular basis to ensure proper par levels.
- Ensure all requisitions are processed properly and placed in designated area.
- Properly label and date all products to ensure safekeeping and sanitation.
- Create, read, measure, and execute recipes.
- Maintain an exceptional menu knowledge and attention to detail with plate presentation.
- Versatile in preparing both hot and cold items.
- Skillfully and knowledgably work each kitchen stations.
- Maintain supervisory role in the absence of the Executive Chef.
- Ensure food quality is superior and takes action to correct any irregularities.

The pay range for this position is from \$24 to \$30/hour depending on overall experience.

Interested applicants should respond to Jeff Harper via e-mail at jharper@bylerholdings.com. The starting date is immediate.