

Job description

About us

Bent Tree is a vibrant private gated community located in the North Georgia mountains of Pickens County. The full-service community offers an 18-hole championship golf course; Lake Tamarack featuring kayaking, fishing, and beach; a tennis/pickleball center, The Tavern and Club Tamarack restaurants; outdoor aquatics; dog park, hiking and horse trails, and an equestrian center.

We are looking for a Sous Chef to join our team. The Sous Chef plays an essential role in the overall functionality of the kitchen.

Duties and Responsibilities (but not limited to):

- Executing and carrying the Director of Food and Beverage's requests and orders without questioning.
- Ability to execute all positions on the line and help line staff when they get behind.
- Execute and oversee the production of all menu items.
- Complete understanding of work safety and emergency procedures.
- Expedite orders correctly and efficiently to ensure smooth kitchen flow.
- Fully understand the importance of and can utilize standard recipe cards and plating guides.
- Ensuring all reach-ins and walk-ins are locked.
- Perform line checks to include temperature checks of all refrigeration, rotation and dating of all foods, proper prep(taste), freshness and specials completed for the nights service.
- Assisting with creation and execution of daily specials.
- Implement closing duties for the runners, stewards, line/pantry cooks and ensure all duties are being completed.
- Ensure all foods are up to our quality and standards, all specials are current with the seasons and trends, coach and train the staff.
- Possess good math and English skills for calculating, communicating, writing requisitions/ completing food inventories and for retrieving information as needed.
- Work closely with staff to ensure that their respective jobs are being executed as per company guidelines.
- Ensure A+ standards for kitchen cleanliness and follow all Health Department Guidelines to ensure proper food handling from the beginning to the end when the food is leaving the kitchen.
- Assisting the chefs and coordinating with the purchaser with ordering daily.

- Assisting the chefs with the scheduling on a weekly basis.
- Prevent breakage by monitoring kitchen crew.
- Inspire and motivate kitchen staff.

Fiscal Responsibility

- Assisting and monitoring daily labor and food cost reporting sheets to ensure costs are trending within budgeted parameters.
- Assisting reviewing monthly profit and loss statement and acts on all variances.
- Helps ensure all overtime is authorized

Experience required: 3 years

Required qualifications/Physical requirements:

- Must be able to work weekends, holidays, days/nights
- Occasionally lift objects weighing 20+ pounds, frequently lift objects weighing 10-15 pounds
- Utilization of both hands
- Must be able to remain in a standing position for extended periods of time
- Frequently bend, stoop, and lift

Job Types: Full-time

Salary: \$48,000.00 -68,000 per year

Benefits:

The position will offer a benefits package featuring medical/dental/vision, 401k retirement plan, 11 paid holidays, and vacation/sick leave.

Schedule:

- 8 hour shift

Ability to commute/relocate:

- Jasper, GA 30143: Reliably commute or planning to relocate before starting work (Required)

Work Location: In person

Interested applicants should submit an authentic Cover Letter introducing yourself and addressing why you would be a great fit for the responsibilities of this position, along with a Resume and Salary History to Chef Michael Klein, Director of Food and Beverage by email chefklein@bent-tree.com, or mail to 40 Little Pine Mountain Road #20202, Jasper, GA 30143. Review of applications will begin on August 6th and the position will remain open until filled.