

Sous Chef

The Hedges on Blue Mountain Lake is seeking a Sous Chef. The Hedges has been in operation as an Adirondack resort since the 1920s and maintains a loyal clientele, but also welcomes new guests who appreciate its casual, quiet, naturally-elegant feel. The Hedges strives to operate much as it has over the last few decades, while adjusting as needed to changing tastes and diets.

Further information is available on our website: www.thehedges.com and on The Hedges Facebook page at <https://www.facebook.com/The-Hedges-131853090193648/>.

The Hedges season runs from late May to mid-October, and we provide full service breakfast and dinner seven days a week for up to 110 guests, outside customers, and staff.

Role

The Sous Chef reports directly to the Head Chef and the General Manager. They are also expected to support the rest of the management team in maintaining The Hedges tradition of a friendly atmosphere and superior guest service. They will lead the kitchen when the Head Chef is not present.

There is potential for promotion to Head Chef over time, provided that the Sous Chef demonstrates development in relevant cooking and kitchen management skills through on-the-job experience and continuing education through formal coursework.

Responsibilities

- Aid in inventory control of food, ordering and food budget.
- Ensure the safety and quality of food preparation.
- Ensure that meals are prepared and served on time.
- Lead in the production of the dinner meal when the Head Chef is not on duty.
- Guarantee standards of workplace safety, cleanliness, and camaraderie.
- Oversee the kitchen staff and assist in their training.
- Ensure a safe, positive and inclusive work environment for staff.
- Interact with Hedges guests with good humor and graciousness in The Hedges' spirit.

Experience, Skills and Abilities

- Extensive knowledge of menu development, cost and wage control
- Thorough knowledge of standard recipes, food preparation styles, ingredients, and proper

preparation

- Knowledge of, or ability to learn, computer inventory management and ordering programs
- Ability to supervise staff and accomplish goals on a timely basis
- Ability to deal effectively with internal and external customers
- HS, professional training and certificates, safety training (ServSafe), college culinary arts
- At least 4 years of commercial kitchen work experience, including 1-2 years in a supervisory or management position
- Any combination of education, training or experience that provides the required knowledge, skills and abilities. Culinary or apprenticeship program preferred

Personal

- Proper demeanor, clean and neat professional appearance, positive and friendly attitude towards diverse group of guests and staff
- Must be prompt, self-motivated and organized

Compensation

- Salary commensurate with experience

How to Apply

- Interested candidates should submit a cover letter and resume to stephen.blum@yale.edu.