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EXECUTIVE SOUS CHEF OPEN POSITION

[Gibson Island Club](#)

534 Broadwater Way
Gibson Island, MD 21056

JOB DESCRIPTION

Overview:

The Executive Sous Chef at Gibson Island Club will have broad and deep experience in planning and preparing fine dining cuisine for members and their guests. Venues include a la carte dining, weddings, banquets, large private parties, luncheons, theme dinners, Chef Tastings, and picnic functions. Solid cooking techniques and standards are expected from the candidate filling this position. Reporting to the Executive Chef, the Executive Sous Chef will take a proactive leadership role in all aspects of commercial kitchen management in the Clubhouse, overseeing food preparation, plating, and training of other cooks and kitchen prep staff.

The Executive Sous Chef is required to effectively manage all culinary services of the Club in the absence of the Executive Chef and participate in administrative functions such as inventory, ordering, and staffing support. This position will interface with food and beverage suppliers and front of the house management to plan and support dining needs of members and to prepare for special events. Effective managerial and communication skills are necessary to ensure the kitchen staff team is prepared for their role in delivering an exceptional fine dining experience for Club members.

Duties and Responsibilities:

- Quick learner with ability to consistently follow recipes, repeat tasks correctly, and follow plating standards with minimal guidance
- Effective banquet preparation and execution
- Ability to work on multiple stations to prepare hot and cold food items and desserts
- Train staff on cooking techniques, standards, and methods such as sauce making, meat and fish fabrication, soup and stock production, and preparation for daily service
- Provide a safe and clean kitchen environment for all staff

Requirements and Competencies:

- Leadership abilities to proactively get work done without being asked
- Is able to efficiently and effectively produce work product with minimal waste and in a timely fashion
- Must be able to demonstrate basic and advanced kitchen cooking skills and technical competencies
- Will have solid and efficient work skills performing the following duties with minimal guidance:
 - preparation of soups and sauces
 - de-boning chicken; cutting whole filets and a variety of fish into proper portions
 - grilling to customer expectations
 - preparing appetizers, starches, vegetables, salads, and other side dishes
- Ability to problem solve and make effective adjustments to recipes, work methods, and cooking techniques when needed
- Demonstrate effective team building and support skills to help co-workers whenever needed, serving as a "go-to" resource
- Demonstrate effective communication skills to maintain a positive professional demeanor at all times and to remain calm and level-headed during the rush
- Ambition to learn and grow professional career in Club environment
- Creativity to recommend new menu specials and banquet offerings
- Sincere passion about cooking, people, and being of service to others

Qualifications:

- Minimum of five+ years hospitality food and beverage preparation that includes management experience
- Associate degree or formal education/classes in Culinary Arts required
- Requires work experience that includes Club environment and/or food service at a hotel offering fine dining and large catered events and led banquet management functions
- Effectively guides and directs others and has experience in training culinary staff
- Will have basic working knowledge of inventory, purchasing, scheduling employees, food storage, and food safety
- Professional Certifications a plus
- Ability to multi-task in fast-paced environment

- Ability to reach, bend, stoop and frequently lift up to 35+ pounds
- Be able to work in standing position for long periods of time
- Must be able to pass background checks and drug testing

Compensation, Benefits, and Hours:

- Competitive salary commensurate with experience (range of (\$90,000 - \$100,000), education, skills, and training.
- Benefits: Medical, dental, vision, 401K retirement plan with generous match, paid vacation and personal/sick days, holiday bonus, life insurance/accidental death benefit, ACF education and membership, and family meals
- Due to the nature of a Club hospitality environment, this full-time salaried position requires working 30-40+ hours per week depending upon the season. During the late spring, summer, and early fall seasons, the position must work up to 40+ hours per week. A full-time status of 30 hours will be maintained during the fall and winter months.

Overview

[Gibson Island](#) is a place of natural beauty surrounded by waters of the Chesapeake Bay and Magothy River in Anne Arundel County, Maryland. The Island is home to over 190 resident families living in a gated community with a nine-hole golf course and a brand-new Clubhouse. Other Island amenities include brand-new overnight cottage accommodations and a full-service marina with yacht yard provisions. The Gibson Island Club is a hub of sporting and social activities, including a swimming pool, croquet courts, tennis courts, first-class summer camp programs, a skeet range, and a beach/picnic area. Dining services offer members and their guests a spectacular view of the Chesapeake Bay.

Candidates: Please send your resume to brian@barmstrongconsulting.com
or [APPLY HERE](#)

[Gibson Island Club website](#)

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