



CRESTMONT COUNTRY CLUB

About the Club:

In 1922, the idea of Crestmont was born when the farmland it sits upon was first envisioned into a sanctuary for people to enjoy their interests. Today, the dream lives on as we celebrate this extraordinary setting in West Orange, New Jersey, where the member community revels in the area's leading golf, recreation, dining, and social experiences.

Tucked away just far enough from city activity, where brilliant sunsets color the sky, Crestmont Country Club sprawls across 300 acres. At Crestmont, finding time to relish and delight in moments around the table is paramount to the club experience. The clubhouse features indoor and outdoor dining venues and two bars, offering countless ways to sip, taste and take in the vibrant surroundings, all while enjoying the company of family and friends. A collection of hand selected wines and specialty spirits perfectly complement the flavors, ambiance, and lively social scene.

Position Specific:

[Send us your Resume.](#)

[Executive Sous Chef - Detailed Duties](#)

Crestmont Country Club and its talented Executive Chef is looking for a motivated and highly skilled Executive Sous Chef that understands some days you can be as creative as you can imagine and some days you just need to cook a perfect burger. The membership wants Instagram worthy food, and fun experiences through a creative food program. This individual should be a highly focused, one who enjoys work, meticulous in all things.

The position requires a strong organized leader who is committed to excellence in all matters. The right individual will be self-motivated, able to build a cohesive team, possess a modern approach to team building and menu planning and continually offer unique and distinctive dining experiences. The Executive Sous Chef will serve as a daily liaison between the Executive Chef and the overall kitchen and stewarding staff throughout all assigned departments.

Primary Functions and Duties:

- The Executive Sous Chef should be creative, be tough but fair, help create a food program that his/her team can accomplish and be proud of their work.
- Is an approachable leader - building an effective and efficient culinary team that bonds together.
- Responsible for keeping the Executive Chef informed of all staff members or member-related issues so that the issues may be dealt with immediately.
- Maintain a general awareness of inventory levels to facilitate timely utilization of surplus products, minimize waste, create prep, and order lists.
- Assist in the preparation of efficient work schedules, task lists, order lists, repair lists and a la carte and special event menus.
- Track and submit weekly payroll data and honor other Human Resource responsibilities as required.
- Ensure all storage areas are clean, organized and utilize proper food storage techniques and item locations.

A compensation package that will include a generous base salary and performance bonus. Benefits include medical insurance, dental insurance, 401K with match, vacation, and ACF Dues. Relocation allowance is negotiable.





*Administered by DZA, the Exclusive Search Partner of DMA
Your 'Go To' Professionals when your Culinary Program Matters!*