



The Bedens Brook Club
240 Rolling Hill Road
Skillman NJ 08558

Position-Sous Chef
Date: January 2025

Position Summary:

The Club is seeking a culinary professional to work with current team and assist in shaping the vision for the Club's Food and Beverage operation. This candidate will work with current Chef in all culinary duties, including management when the Chef is not present. This position brings the prospect for a talented, steady, hands on person to develop their career within a stable Club environment. Candidate will be a student of regional culinary trends and a hands-on culinarian that leads by example. They will also bring proven success in infusing creativity into menus balanced with traditional club fare.

Key Points:

- Have an energetic, enthusiastic, and professional demeanor demonstrating personal pride and attention to detail
- Experience in the execution of member special events and private functions.
- Scheduling and Hiring of Staff. Motivates, and directs kitchen staff to achieve stated objectives and manages team so they approach each activity with the same focus.
- Assist the Executive Chef in daily kitchen operations, including food preparation, cooking and presentation.
- Oversee inventory management, purchasing, ensuring adequate stock levels of ingredients and supplies.
- Have a solid financial understanding of the budget and internal controls. Inventory, labor cost controls and budget development/management.
- Work well under pressure, be organized with his/her task list, demonstrate self-motivation, and be an active problem solver
- Exhibit excellent communication skills at all levels, along with strong organizational and time management abilities to ensure high quality and outstanding member experiences.



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- Maintain a professional appearance and demeanor, set high standards for staff and perform gracefully under pressure to execute events smoothly and resolve conflicts.

REQUIREMENTS

- Culinary degree or equivalent experience.
- Minimum of 3 years of culinary experience in an upscale dining establishment or country club.
- Strong knowledge of various cooking techniques, cuisines and kitchen equipment.
- Excellent leadership, communication and organizational skills.
- Ability to work flexible hours, including evenings, weekends and holidays.
- Certified in food safety and sanitation standards.

COMPENSATION

Salary is commensurate with qualifications and experience. The Bedens Brook Club offers an excellent benefits package, including medical, dental, vision, life, and retirement (401k).

Schedule – Excellent work/life balance. Club is currently closed for Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve and New Year's Day. Seasonal schedule in January and March, closed month of February.

Reports to – Executive Chef

Job Type: Full-time/Exempt

Note: The preferred method of contact is email. Please send your cover letter and resume in PDF format, attached via email with the subject line: Sous Chef, The Bedens Brook Club, gdilorenzo@bedensbrookclub.com