



Position: Executive Sous Chef

Updated: May 2021

Reports to: Executive Chef

Job Type: Full-Time

Work Location: One location (opening Spring 2022)

Position Description

Southall is a premier destination bringing nature, produce and people together in a powerful and unique way. The Executive Sous Chef will be responsible for supervising all culinary operations in multiple venues throughout the property. Working in concert with the Executive Chef, the Executive Sous Chef will represent the culinary department with honor and professionalism throughout all departments. The Executive Sous Chef will join the team in its early stages and will be involved in the creation of the restaurant and kitchen that is currently under construction.

Responsibilities

- The Executive Sous Chef's responsibilities will include oversight of the following areas:
 - The Jammery, a 3000 square foot preservation and demonstration kitchen.
 - The Event Center, which has the capability to house events as large as 250 people.
 - The Inn, which will house two floors of operations. A commissary space where all shipping, receiving, and storage takes place as well as a small in-house butchery. A team member cafeteria which will operate 7 days a week and feed approximately 150 people per day. On the main floor of the inn is a full prep kitchen, pastry kitchen, chocolate room, an all-day dining line which will provide breakfast, lunch, and dinner for public spaces as well as in room dining. Finally, on the main floor of the inn is our flagship restaurant which will do fine dining 7 nights a week.
 - In addition to the venues, the Executive Sous Chef will be tasked with incorporating product from the agricultural components of the farm, including our production field, orchard, greenhouses, apiary and kitchen gardens.

- During construction, responsibilities will include sourcing vendors, creating operating and team member manuals, creating spreadsheets for inventory and ordering, building relationships with strategic partners, hiring, and training staff, and assisting the Director of Food & Beverage and Executive Chef with all aspects of opening a luxury resort and restaurant.
- Once Southall is open the Executive Sous Chefs' responsibilities will include but not be limited to: dish & technique creation, scheduling, inventory, ordering, culinary training and managing of kitchen staff, and maintaining the highest levels of quality and control possible
- Ensuring that the culinary department operates in a clean, sanitary, and organized fashion. Products must be received, stored, and handled properly in all phases of preparation.
- Managing the business; labor cost, food cost, and operating costs should be monitored and kept in line depending on season and volume.

Skills and Experience

- Minimum of 10 years in the industry
- Minimum of 4 years management in a kitchen
- Minimum of 2 years' experience working in a high-end hotel or resort, experience with Relais and Chateaux and Forbes standards is preferred but not required
- Conversational Spanish is preferred but not required
- Opening experience is preferred but not required

Education and Requirements

- Culinary degree preferred but not required
- Must be able to push, pull and lift 50 lbs
- Available to work weekends, evenings and/or holidays
- Must be able to walk and stand for prolonged periods as needed