



### **Back of House Openings:**

**Summary:** As an employee partner, and part of our management team, you will be working in a state of the art, brand new kitchen with top notch technology and equipment. Additionally, you will be working under the leadership of our Executive Chef, Wes Long. Our kitchen produces the menu for both Ashley's Gate, our three meal per day, fine dining restaurant, and The Harbour Bar our "all day" bar fare menu. Our second department, Banquets, prepares and executes banquet event orders for social, corporate, and member events. Leadership team position.

- "Master your craft", and maintain the upmost quality standards for all stations, and food leaving the kitchen
- Maintain Harbour Club standards of prep, plate execution
- Lead Heart of House team, using top notch communication skills, and professional demeanor
- Coordinate with Executive Chef to effectively manage the team
- Coordinate with FOH management team to ensure smooth service
- Lead by example, and be a role model for professional conduct, clean, effective culinary work
- Prepare and handle all food according to local and state regulatory standards
- Understanding of ingredients and allergens on all Harbour Club Menus
- Previous experience in fine dining, multi outlet kitchens is preferred
- Adhere to all policies included in our employee handbook
- Maintain a clean and neat uniform, provided by Harbour Club
- Responsible for daily prep, cleaning, setup and break down
- Follow all service department, club and corporate guidelines and policies as instructed by supervisor and club manuals
- Possess a friendly disposition and good attitude, both of which are crucial for member retention and overall operational performance
- May be necessary to train on and perform other service related duties as deemed relevant to overall operation of the club. Duties could include inventory counts, cleaning, stocking, checking in orders, meetings, training, etc.