



Arbor Day Foundation™

Sous Chef

Do you have a passion for preparing menu items featuring fresh garden produce, orchard fruits and local, sustainable food? Do you thrive on providing great food and excellent service to both external and internal guests? Are you a natural trainer who can inspire and mentor team members while also holding them accountable?

Lied Lodge & Conference Center is seeking a Sous Chef to help lead the culinary team in support of a busy upscale dining room and conference center. Reporting to the Executive Chef, who reports to the Director of Food & Beverage, the Sous Chef will be responsible for assisting with overseeing all aspects of day-to-day kitchen operations. The ideal candidate will have the talent and experience to contribute to the management of food and payroll costs, and to provide support and training to all kitchen team members on a daily basis. We are looking for a candidate with a solid knowledge of food, including a la carte and banquet service; a passion for developing their own management skills; and a desire to enhance the Arbor Day Foundation's mission through guest and team member interactions. A drive for excellence in all areas is crucial for this role.

The 260 acre Arbor Day Farm, where Lied Lodge is located, provides opportunities to offer cuisines abundant with fresh, seasonal orchard and garden produce, coupled with the Farm's award-winning signature wines. The food program complements the rustic ambience and natural setting of Lied Lodge & Conference Center. This independent property is regionally-recognized and owned and operated by the Arbor Day Foundation. It includes cozy accommodations and panoramic views of the Foundation's wooded acreage, that foster a spirit of tree planting and environmental stewardship -- an inspiration to both our guests and our team members.

If this career opportunity, together with an attractive benefits package, speaks to your talents and passions, please send a cover letter and resume to: Arbor Day Foundation, Cathy Horner, PO Box 817, Nebraska City, NE, 68410, or talent@arborday.org or complete an on-line application at www.arborday.org/careers.

Responsibilities:

- Embrace and further the mission of the Arbor Day Foundation through the purchasing, preparation, presentation and service of food and beverage items to all of the guests -- conference, event and leisure -- of Lied Lodge & Conference Center and Arbor Day Farm.
- Lead daily kitchen functions to ensure the proper production of food items and kitchen compliance with company policies and procedures.
- Assist the Executive Chef in managing food costs and labor productivity according to financial guidelines.
- Understand and enforce adherence to health department and hotel sanitation and food handling guidelines. Adhere to safety and security procedures and assure the same from culinary staff.
- Oversee proper requisition, storage, utilization and inventory of food products.

- Interact professionally and positively with guests and service staff to ensure guest satisfaction.
- Assist in the development and implementation of policies and controls on issues relating to kitchen operations to include reduction of waste, spoilage and breakage; food handling and sanitation; recipe, portion control and specifications.
- Control food cost by training kitchen staff on the proper methods of food preparation and handling, by training kitchen, banquet, restaurant and steward associates on how to handle leftover food items and by making creative use of leftover food.
- Complete or assist with the administrative duties associated with personnel and payroll matters in a timely manner. Ensure that all kitchen/steward team members consistently adhere to uniform, grooming and appearance standards.
- Assist with the development and implementation of effective training programs to educate culinary and stewarding teams on specific job skills and quality service to guests; including proper handling and maintenance of all kitchen equipment and thorough close after both banquet and a la carte services.
- Maintain effective communication within the kitchen; be responsive to team member suggestions and concerns and work to resolve problems. Ensure that kitchen/steward staffs are kept aware of issues relating to food and beverage and general hotel operations.
- Conduct regular inspections of all kitchen/dishwashing areas and coolers, and correct deficiencies found during inspection.
- Ensure that the food served in the team member break room is hot, tasty and varied, and that facility is maintained in a clean and welcoming manner.
- Be an active member of the Lied Lodge & Conference Center leadership team toward ensuring a motivated, successful, guest-focused service culture.
- Perform other related duties as requested by the Executive Chef or Director of Food & Beverage.

Qualifications

- Two to three years' experience as a Sous Chef in an upscale, casually-elegant to fine dining restaurant that also supports a busy banquet/catering operation.
- A proven ability to implement and support sustainable systems toward ensuring consistently exceptional guest experiences in both dining room and banquet venues.
- A proven ability to train, support and develop team members; to delegate tasks with complete instructions and follow up.
- A proven ability to support the production of great food and great food presentations.
- A proven ability to multi-task in a fast paced environment and to successfully coordinate the serving of simultaneous high-end events.
- Ability to plan, organize and direct the activities of culinary and stewarding team members.
- Ability to produce and deliver high quality catering food for up to 800 people dispersed throughout Lodge conference rooms and additional venues located on the Arbor Day Farm property.
- Self-motivation and ability to solve problems in high stress situations.
- Excellent communication skills with employees, colleagues, guests and supervisors.
- Professional appearance and grooming standards.

Schedule

- Flexible schedule to include nights, holidays and weekends.

Salary

- Commensurate with experience.