

## **Chef / Sous Chef Positions**

Pebble Bay Club Grill is a semi-private club with a casual dining restaurant on a waterfront resort on the 12 MM of the Big Niangua arm of the Lake of the Ozarks (next to Old Kinderhook golf resort). Pebble Bay Club also includes a boutique hotel, vacation rentals, marina, pebble beach, swimming pool, putting green, sport courts, firepits, boardwalk around the cove and more.

We're looking to engage several culinary experts that share our conviction for exceptional food, beverages and service and to help build one of the finest lifestyle destinations throughout the Lake of the Ozarks and central and southern Missouri region. Pebble Bay Club Grill will open a few days in advance of Memorial Day weekend. This is a unique opportunity for culinary professionals to help create an authentic and distinct experience for our discriminating patrons and members. Employment opportunities are immediately available for this year-round waterfront restaurant.

### **Chef / Sous Chef**

As a Chef, you will be responsible for the back of house culinary operations of Pebble Bay Club Grill. You'll lead a small but talented team of kitchen staff to ensure the highest standards of food preparation, presentation and quality. Your ability to develop systems and processes to prepare items on the menu and special meals are essential. Pebble Bay Club Grill is an entirely new development and building with a state-of-the-art kitchen and facilities.

Your creativity, leadership and culinary expertise will contribute to provide an exceptional dining experience for our patrons. Our chef shall foster a positive and collaborative work environment among the kitchen staff and our front of house team.

### **Responsibilities:**

#### **Menu Planning and Execution:**

- Help to develop the menu, keeping in mind food safety and innovative and appealing menu trends and cost management.
- Regularly review and update menu offerings and adjust based on seasonal options and specials.

#### **Food Preparations and Cooking:**

- Oversee food preparation, ensuring constancy, quality and adherence to food safety standards.
- Train on the new restaurant equipment so you're comfortable with training others on your team.
- Must be willing to work well under pressure and have stamina during the peak service periods.
- Train and mentor team on proper cooking techniques, portion control and presentation standards.
- Create processes, procedures and written instructions so cooks and chefs are able to consistently prepare the menu and specials. Personally prepare and cook dishes, demonstrating culinary techniques and attention to detail.

#### **Kitchen Management:**

- Manage kitchen operations, including working with the beverage manager and GM to manage inventory, order supplies, and equipment maintenance.
- Help to work with the GM to manage kitchen operations that ensure adequate coverage, especially during weekends, peak season and holidays.
- Monitor food and labor costs and work within the company's budgetary constraints, optimizing efficiency and profitability.
- Quality Control: Conduct regular inspections of food items to ensure freshness, quality, and adherence to recipe standards.

- Implement and enforce strict hygiene and sanitation protocols to maintain a clean and safe kitchen environment. This is not a large kitchen but will require the team, chef included, to help clean and maintain sanitation protocols. Leadership by example is always preferred.
- Address any issues or concerns related to food quality or service promptly and effectively.

**Chef and Team Leadership:**

The mission of Pebble Bay Club Grill is to create a positive and collaborative work environment among kitchen staff and front of house team members. The chef must lead by example and help establish the culture and a collaborative environment. Excellent leadership and communication skills are required to train and guide (y)our team and be able to work efficiently in a fast-paced environment while maintaining composure under pressure. Proficiency in kitchen management software (Aloha POS) and Microsoft Office for inventory and cost management of food inventory is required.

If you care to explore the opportunities of becoming an integral part of the Pebble Bay Club team, we welcome you and perhaps another reliable colleague to apply. Immediate openings are available for chefs, cooks, support positions and in the dining room and bar. Please send your resume and references to Shane Starkey, GM of Pebble Bay Club: [SStarkey@PebbleBayClub.com](mailto:SStarkey@PebbleBayClub.com) or call 573.317.4999.