



Sous Chef

Experience Required To Apply

JL Bar Ranch, Resort & Spa is a private ranch offering many indoor, outdoor and culinary activities. Our culture is “To Redefine the Ranch and Resort Experience as a World Class Destination of Choice” through our Mission, Vision and Values. We maintain a spirit of sustaining an enthusiastic and fun environment.

Ideal Candidate

Ideal candidate requirements vary by position, but all JL Bar positions have the following similar expectations:

- Team Player
- Guest Service and Hospitality Oriented
- Detail Oriented
- Effective and Respectful Communicator, Both Verbal and Written
- Reliable, Efficient, Responsible & Punctual
- Self-Motivated
- Positive Attitude
- Capable of Working with Little or No Supervision
- Must Maintain a Professional Appearance, Following Uniform Policy
- Willing to Go Above and Beyond for Co-Workers, Management, & Guests

Duties, Responsibilities & Requirements

- Setup and sanitize workstations.
- Follow and complete all tasks, in order, from the Executive Chef or other kitchen manager(s).
- Responsible for ensuring the quality of food being served.
- Establish and maintain good vendor relationships.
- Assist Executive Chef in creating menus.
- Cooking and plating meals.
- Mentor and train subordinate kitchen staff.
- Deliver high quality meals to The JL Bar Resort standard.

- Identify problems and react accordingly.
- Stocking the kitchen with supplies and equipment.
- Organize the work performed in the kitchen.
- Maintain cleanliness of kitchen.
- Make sure equipment is in good working conditions.
- Ensure all ingredients are labelled and stocked correctly.
- Adhere to all relevant nutrition and sanitary regulations and standards.
- Ensure the utensils and equipment are cleaned and stored properly.
- Ensure that the kitchen operation procedures and hygiene meet food safety standards and regulations.
- Keep the kitchen in a clean and orderly condition at all times by sweeping, mopping, emptying trash, wiping counters and equipment, and organizing shelves to maintain a sanitary workstation and to meet mandated health compliance requirements.
- Mop kitchen floors as requested and at end of each shift, cleans all kitchen work surfaces as regularly scheduled by manager including walls, ceilings, hoods, vents, and ovens.
- Gather all trash cans from kitchen work areas at end of each shift and empties them into an outside trash.
- Sweep loading dock and kitchen entrance areas, clearing litter and debris to trash bins, for the safety of employees and purveyors.
- Unload deliveries as they arrive, and accounts for ordered items by comparing packing lists to actual items received.
- Transport deliveries to the stock room by carrying boxes or using a dolly.
- Perform inventory checks and completes food storage logs.
- Assist kitchen with sorting and storing of delivered goods. Assist other employees and departments to contribute to the best overall performance of the department and resort.
- Inform Director of Food & Beverage of complaints regarding food or service.
- Attend and actively participate in weekly staff meetings and training sessions.
- Must be able to work a minimum of 8 hours a day on your feet.
- Perform other duties as assigned, requested, or deemed necessary by management.

Rate of Pay & Benefits

- Rate of Pay: Based on Experience, Bi-Weekly.
- Optional Benefits For Part-Time Employees: Quality employee on-site lodging.
- Optional Benefits For Full-Time Employment: Medical, Dental, Vision, 401(k) matching (100% up to 6%), Vacation Time, Quality employee on-site lodging.