

GLENORA

WINE CELLARS

Winery • Inn • Restaurant

Setting the Standard of Excellence Since 1977

Veraisons Restaurant, located at the Inn at Glenora Wine Cellars in the heart of Finger Lakes Wine Country, is seeking an experienced, professional and highly motivated Executive Sous Chef with effective leadership skills to join our culinary team. The candidate is responsible for supporting the Executive Chef in leading the team that deliver high-quality, and great tasting food, while practicing proper food safety and sanitation procedures. Successful candidates will be able to demonstrate their innovative and creative culinary skills.

Compensation: Commensurate with experience, full benefits.

Duties/Responsibilities:

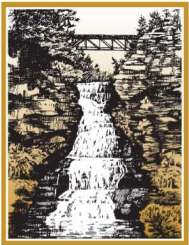
- Works closely with Executive Chef to ensure superior food quality, sanitation, and guest service aspects of the Veraisons restaurant
- Responsible for all service during absence of Executive Chef, to include management of staff
- Supervises and coordinates activities of kitchen staff
- Observes kitchen staff's food preparations (prep, cooking, portions, garnishing, etc.) to ensure food is prepared and served in the predefined manner
- Plans or participates in planning of recipes, menus, daily meal specials
- Completes inventories and food/supply ordering as assigned
- Provides direction to front of the house staff as needed to ensure the best possible guest experience
- Facilitate and ensure guest's dietary restrictions, and lifestyle choices i.e. vegan, vegetarian, gluten free, are met and exceeded
- Is an outstanding example of the Glenora team to our guests and potential guests
- Ensures that every guest of Veraisons Restaurant and the Inn at Glenora experiences the excellence of the Glenora Brand
- Demonstrates leadership, time management, multitasking, and motivation to the team

Qualifications:

- Minimum 2 year culinary degree
- 4 years of culinary kitchen experience required
- 2 years of management experience preferred • Wine and food pairing knowledge preferred
- Must be organized, accurate, thorough, and self-motivated
- Must be dependable, able to follow instructions, respond to management direction

Job Type: Full-time

Salary: \$55,341.00 per year



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Benefits:

- 401(k)
- 401(k) matching
- Dental insurance
- Employee discount
- Flexible spending account
- Health insurance
- Paid time off
- Vision insurance

Physical setting: Fine dining restaurant

Schedule:

- 10 hour shift
- Day shift
- Evening shift
- Every weekend
- Holidays
- Monday to Friday
- Night shift
- Weekend availability

Experience: Culinary experience: 4 years (Preferred) Management:
2 years (Preferred)

Work Location: One location

Work Remotely: No

Work Location: One location