

# Sous Chef Opportunity

Veraisons Restaurant at  
The Inn at Glenora Wine Cellars  
Dundee, New York

Position Description  
Sous Chef  
June 2021

Prepared by:  
Lawrence Executive Placement



## THE OPPORTUNITY

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### THE POSITION

Veraisons Restaurant, a farm to table restaurant, located at the Inn at Glenora Wine Cellars, is seeking an experienced, professional, and highly motivated Sous Chef with proven leadership skills to join the culinary team. The candidate is responsible for supporting the Executive Chef and Executive Sous Chef in leading a team that delivers high-quality, great tasting food, while practicing proper food safety and sanitation procedures. Successful candidates will be able to demonstrate their innovative and creative culinary skillset.

#### 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 and Executive Sous Chef, to include management of staff.
- Assists with supervision and coordination of the 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.
- Assists Executive Chef and Executive Sous Chef in training new staff.
- 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 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.
- Four years of culinary kitchen experience required.
- Two 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 and provide instructions, responsive to management's direction.

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## ABOUT GLENORA WINE CELLARS AND VERAISONS RESTAURANT AT THE INN AT GLENORA WINE CELLARS

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Established in 1977 and opening in May 1978, Glenora Wine Cellars became the first winery on Seneca Lake. Glenora's retail shop is open 364 days a year and one of the most visited tasting rooms in the Finger Lakes Region, well known for offering excellent customer service, and the consistent production of a wide variety of great wine.

The operation expanded in 1999 with the addition of a 30-room inn and Veraisons Restaurant.

Steeped in tradition and highly regarded in the industry, Glenora Wine Cellars is mainstay in the New York Wine Industry.

## TO APPLY

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Confidential review of applications will begin immediately and continue until the position is filled. Click the following to apply and submit your cover letter and resume: [\*\*APPLY NOW\*\*](#)  
Or view our "Job Postings" on our website at: [www.lawrenceplacement.com](http://www.lawrenceplacement.com)

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