

Position: Executive Sous Chef

The Coach House difference: Welcome to The Coach House Restaurant at the New London Inn, where we have a passion for providing our guests with memorable experiences. It all starts with our team. Our team cares for our guests, collaborates with each other, learns from one another, and is excited to offer new ideas. We don't just serve food in our restaurant, we craft experiences, and we have a lot of fun doing it. Our team values family and friendships and it shows in our work environment. If this sounds like a fit for you, talk to us and discover what makes our team so special and our restaurants the top rated establishments by our guests.

Job brief: We are looking for a skilled, competent Chef to join our team, part and/or full time. We serve Tuesday – Saturday in three formats: Fine Dining (Coach House), Casual (Onyx Tavern), Tapas (various settings), as well as Event Dinners as sold and scheduled. Good knife skills. Time management and multitasking skills are a big plus. Previous work experience in similar cuisine is great but not required. We are a small and close team, and members who jump in to perform any function with a positive attitude will do well. This also creates a fabulous learning environment as you are able to work closely with some of the most talented professionals in the area who are more than willing to share their knowledge and experience. Bring your talents & experiences to help grow and learn together with us.

Executive Sous Chef Responsibilities:

- Help design dishes with Executive Chef that will wow our Inn guests
- Assist with managing menu planning, food cost, manage inventory
- Supervise kitchen staff, Drive talent and productivity, resolve issues among staff when needed
- Multitask, keep cool calm and collective, conflict resolution
- Communicate well with front of the house staff (pre shift meetings) – see the big picture
- Resolve food complaint issues – Superior guest interface
- Prepare various items for dinner service as required by executive chef
- Based on experience level, opportunity for line chef to run Tapa or Lunch Service
- Various stocking and ordering support as required

Key Characteristics and Requirements:

- Positive, energetic, and contributing spirit
- Ability to thrive in collaborative team structure - able to work well with others
- Attention to detail, cleanliness, accuracy, and safety
- Responsible, trustworthy, honest, transparent
- Food safety training will be considered a plus

Compensation Structure: based on experience (will assess)

To Apply: Submit application detailing your experience. Must be legal to work in the United States and be self-sufficient for transportation.