

Position:	Sous Chef
COMPANY:	Lacombe Golf & Country Club
LOCATION:	Lacombe
HOURS:	Full-time
SALARY:	\$22.00/hour for the right candidate
REQUIREMENTS:	<ul style="list-style-type: none"> • Minimum 5 years of experience as a line cook • Willing to train for the role
DUTIES:	<ul style="list-style-type: none"> • Supervise kitchen staff – oversee line and prep cooks and other kitchen personnel, assigning tasks, and monitoring performance to maintain efficiency and quality • Food preparation and cooking – assisting in preparing main dishes, sauces, and daily specials, ensuring consistency in taste, presentation, proper prep and portion sizes • Menu planning and development – collaborating with the head chef to design menus, create new dishes, and improve existing recipes • Inventory and cost management – order ingredients, managing stock levels, minimizing waste, and controlling food costs • Training and mentoring – coaching junior staff, providing feedback, demonstrating techniques, and ensuring adherence to food safety and hygiene standards • Maintaining kitchen standards – ensuring cleanliness, sanitation, and compliance with health regulations, as well as proper functioning of kitchen equipment
POSTING DATE:	May 1, 2026
CLOSING DATE:	May 31, 2026
HOW TO APPLY:	Submit resume by e-mail to chef@golflacombe.com and call 825-488-2828