



Centennial Celebration in 2024

## KOSHKONONG MOUNDS CC

Golf | Events | Dining

W7670 Koshkonong Mounds Road  
Fort Atkinson, WI 53538

920-563-2823 

ryan@kmcgolf.com 

www.kmcgolf.com 

## SOUS CHEF/KITCHEN LEAD

POSTED 4/23/2024

**About Us:** Nestled along the picturesque shore of Lake Koshkonong in Fort Atkinson, WI - Koshkonong Mounds CC is celebrating our 100th anniversary in 2024.

Koshkonong Mounds embody a distinctive blend of laid-back elegance and warm hospitality. We are more than just a country club; we take pride in fostering a fun, family-like work environment. We believe that a positive atmosphere is the secret ingredient that helps us deliver quality hospitality to all our members and guests who frequent the clubhouse bar and restaurant, event center, and golf course. We're on the lookout for a talented Sous Chef/Kitchen Lead to join our team, someone who resonates with the rustic and chill vibe that defines our unique atmosphere.

**Position Overview:** We are looking for a professional Sous Chef/Kitchen Lead to be the second in command of our kitchen, following our Executive Chef's specifications and guidelines. The successful candidate will employ culinary and managerial skills to play a critical role in maintaining and enhancing our guests' satisfaction.

### Responsibilities

- Produce high-quality plates in both design and taste.
- Assist with the preparation and design of all food and drinks menus; food specials; catered events and other unique ideas for serving our guests (will work in conjunction with our Director of Clubhouse & Events).
- Ensure the kitchen operates in a timely way that meets our quality standards.
- Resourcefully solving any issues that arise and seizing control of any problematic situation.
- Assumes the complete charge of the kitchen in the absence of the Executive Chef.
- Supervise and inspect all preparation and cooking equipment regularly to ensure that they are kept clean, sanitary, and in perfect operating order.
- Guiding and supervising the junior kitchen staff during food preparation.
- Maintaining a positive and professional approach with coworkers, members, and guests.

We are a Wisconsin golf course and seasons affect our guest traffic, scheduled shifts, and duties, please find this example:

- On-Season March - October: Food prep, working the line, creating, and adjusting SOPs, food ordering, weekly cleaning tasks.
  - Expect 40-55 hours per week
- Off-Season November - February: Kitchen deep cleaning and organizing, menus, dining, and events, preferred use of time off.
  - Expect 30 hours per week



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POSTED JANUARY 1, 2024

### Qualifications

- Proven experience as a Sous Chef or in a similar leadership role in a high-volume kitchen environment.
- Culinary degree or a minimum of three years of cooking experience.
- Servsafe/Safe Food Handling Certification or, we are willing to train and certify
- Strong organizational and multitasking skills.
- Knowledge of current food trends, industry best practices, and health and safety regulations.
- Ability to bend, stand, and stoop for long periods and lift 30+ pounds.
- Ability to read and speak fluent English

### Perks and Benefits

- Competitive salary and performance-based incentives
- Opportunities for professional development
- Access to complimentary golf
- Medical Health Reimbursement Arrangement (HRA)
- 401k retirement savings plan
- Paid time off
- Full-time: please note in the **Responsibilities Section** we are seasonal and on-season is 40-55 hours/week with off-season being 30 hours/week
- Quality of life is important to us, and shifts will be alternated between this position and Executive Chef
- Family-oriented environment and willing to work around schedules.
- Competitive salary!


### Exciting Opportunity to Join Our Growing Team

Our management team brings a fresh perspective and an eagerness to continue the success of our organization. We are thrilled to welcome a new talented chef to the team. Please submit your resume to Executive Chef Ryan Daehn at ryan@kmccgolf.com to apply.



 O: 920-563-2823

 ryan@kmccgolf.com

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*Ryan*

**Ryan Daehn**  
Executive Chef

