



Now Hiring a Sous Chef

Full-Time · Year-Round · Salaried · Culinary Leadership

\$60,000 – \$65,000 / YEAR SALARY

THE OPPORTUNITY

Lead the Kitchen. Raise the Standard.

Falmouth Country Club operates the largest Food & Beverage program among private member clubs in Maine — and we need a Sous Chef who's ready to lead from the line. This is not a title — it's a working leadership role. You'll run daily kitchen operations, manage the team, own inventory and production, and help drive the quality and consistency that define our culinary program.

The right candidate has sharp knives, a sharp mind, and the ability to stay calm and decisive when the board is full. You'll work across club dining, outdoor operations, banquets, and catering — bringing the same standards to every plate, every time.

If you're looking for a kitchen where your leadership actually matters, where you can grow, and where the team around you is building something real — this is the move.

THE ROLE

What You'll Own

- ◆ Oversee daily kitchen operations across all venues — clubhouse dining, Pool Bar & Grille, banquets, and catered events.
- ◆ Lead, train, and hold kitchen staff to high standards of execution, cleanliness, and professionalism.
- ◆ Manage inventory control, ordering, food cost, and waste reduction across all kitchen areas.
- ◆ Coordinate high-volume production for events, banquets, and seasonal operations.
- ◆ Ensure compliance with health and safety regulations — maintain ServSafe and food handling standards at all times.
- ◆ Collaborate with club management on seasonal menus, specials, and culinary program development.
- ◆ Set the tone on the line — lead by example with urgency, consistency, and composure under pressure.
- ◆ Step into any station when needed and execute at the same standard you expect from your team.

WHO WE'RE LOOKING FOR

A Chef Who Leads from the Line

- ◆ Someone with a highly developed sense of urgency who stays calm and decisive when the pressure is on.
- ◆ A leader who builds the team up — communicative, proactive, and invested in developing the people around you.
- ◆ Someone who is punctual, focused, dedicated, and reliable — your crew counts on you setting the pace.
- ◆ A chef who is comfortable in any kitchen and can move between stations, venues, and service styles without missing a beat.
- ◆ Someone who takes genuine pride in clean stations, sharp execution, and food that goes out right every time.

SKILLS

What We're Looking For

MUST-HAVE

- ◆ 3+ years of kitchen leadership or sous chef experience
- ◆ High-volume production and catering/banquet experience
- ◆ Strong organizational skills — inventory, ordering, and food cost management
- ◆ Able to stand for 8–10 hours and lift/carry 40+ lbs. regularly
- ◆ Fluent English — read, write & speak
- ◆ Ability to lead a team under pressure with composure and professionalism

NICE-TO-HAVE

- ◆ Culinary degree
- ◆ ServSafe / Food Handlers Certification
- ◆ Fine dining or private club experience
- ◆ Seasonal menu development experience
- ◆ Experience managing kitchen P&L or food cost targets
- ◆ Bilingual capability

SCOPE & FOCUS

Where You'll Make an Impact

Your leadership will span every part of the culinary operation:

CLUB DINING POOL BAR & GRILLE BANQUETS CATERING

PRODUCTION INVENTORY SEASONAL MENUS TEAM LEADERSHIP

LINE EXECUTION

THE DETAILS

What You Can Expect

<p>SALARY</p> <p>\$60K – \$65K / Year</p> <p>Based on experience</p>	<p>SCHEDULE</p> <p>Full-Time</p> <p>Year-round, flexible schedule</p>	<p>AVAILABILITY</p> <p>In Person</p> <p>On-site kitchen leadership</p>
<p>BENEFITS</p> <p>Health, Dental & Vision</p> <p>Full-time employees</p>	<p>GROWTH</p> <p>Culinary Leadership</p> <p>Run the kitchen operation</p>	<p>OTHER PERKS</p> <p>PTO & Employee Discount</p> <p>Paid time off included</p>



We Look Forward to Meeting You

This is a kitchen for someone who leads by doing — not just delegating. If you've got the skills, the standards, and the drive to run a real culinary operation, we want to hear from you.

Apply on Indeed or fill out the employment interest form at falmouthcc.org. Please do not contact the club directly or visit to apply.