

**About Us:**

The Vogt House by Banging Gavel Brews is an upscale Brewpub restaurant specializing in farm-to-table cuisine and a fresh, made-from-scratch daily menu, located in Tinley Park's only nationally registered historic landmark. We are seeking an ambitious, hardworking Sous Chef to uphold the highest culinary standards and focused on guest experience.

Current Menu: <https://bangingavel.com/food/>

Responsibilities:

- Work hand in hand with the Chef De Cuisine on the development and execution of the menu, documenting recipes and procedures.
- Able take charge in the absence of the Chef De Cuisine.
- Recruit, hire, train, and supervise the performance of back-of-house team.
- Schedule and manage the kitchen team to ensure smooth daily operations.
- Manage inventory, food costs, and order supplies as needed.
- Conduct regular training sessions on back-of-house orientation and food safety practices.
- Assist in creating and refining a training manual to support the restaurant's growth.
- Maintain exemplary kitchen cleanliness and adhere to all food safety regulations.

Requirements:

- **Experience:** Minimum of 2–3 years as a Sous Chef in an upscale casual restaurant environment.
- **Leadership:** Proven ability to lead and train staff in a fast-paced setting while managing food and labor costs effectively.
- **Certification:** Licensed in food safety and sanitation (ServSafe or equivalent) in Illinois and Cook County.
- **Farm-to-Table Expertise:** Experience sourcing and preparing locally sourced ingredients.
- **Soft Skills:** Strong communication, problem-solving, and team-building abilities.

Our Ideal Candidate:

- Demonstrates a passion for creating exceptional dining experiences.
- Has a track record of training and inspiring team members to achieve excellence.
- Is known for operating a spotless kitchen and fostering excellent relationships with colleagues, suppliers, and guests.

Compensation:

Commensurate with Experience.