

## **Sous Chef - Newport, RI | Seasonal (6-8 weeks)- Live Out\***

**\*Potential live-in seasonal accommodations for the right candidate**

### **About the role:**

This position will join a team of private chefs in a support role capacity. The property consists of two formal oceanfront homes and multiple outbuildings. There will be two kitchens in operation throughout the season serving principals and staff.

### **Essential Duties and Responsibilities**

- Daily preparation of healthy meals for principals, guests, and staff
- Menu planning and execution with the guidance of the Head Chefs
- Presentation and plating in a formal style setting are essential for this position
- Working as part of a team with the head chefs and household staff
- Creating daily healthy and fresh meals for family; organic & seasonal
- Procuring all kitchen supplies, including groceries and any other items as needed; maintaining detailed inventory lists
- Sanitation and organization of the kitchen (refrigerator, pantries, drawers, etc.), including post-event clean up
- Assisting with meal service for special dinners and events

### **Competency and character sketch:**

- Experience working with private family
- Attention to detail and meticulous use of proper safety procedures
- Excellent references
- Fluent in English with excellent verbal communication skills
- Highly meticulous; able to take direction well; team player
- Willing and able to work long hours and overtime, as needed
- **Legal to work in United States, clean BCI, and pass a drug test**

### **Compensation:**

- **\$40-45/hr DOE**

**How to Apply:** If you meet the qualifications above and are interested in this position, please submit your resume and a brief cover letter outlining your relevant experience to [bellevuedomestics.com](http://bellevuedomestics.com). No calls please.