



Job Title: Sous Chef, Fireside Restaurant

Reports to: Chef De Cuisine, Fireside Restaurant

Rate: \$60-70k

Timeframe: Full-time, year-round. Must be available to work evenings, weekends, and Holidays as needed.

About Medinah Country Club:

Since 1924, Medinah Country Club has enjoyed a vast and rich history, and an unwavering commitment to excellence. Working at Medinah Country Club isn't your typical "9-to-5" – it is more like joining a tight-knit community that just happens to operate on one of the most iconic properties in the country. We take our work seriously while taking care of each other and our members. Whether we are planning a world class event or executing wine dinners with visiting guest chefs, our team brings energy, creativity, and drive to everything we do. If you're looking for a place where no two days are the same and the people are as top-notch as the property, you've just found it.

Job Summary:

- We are seeking a talented and driven Sous Chef to join our culinary team in our formal, fine-dining restaurant, *The Fireside*, on property. This is an exceptional opportunity for a passionate culinary professional who thrives in an elevated, member-focused environment and is committed to excellence, consistency, and refined hospitality.

Job Responsibilities:

- Assist the Chef De Cuisine in overseeing daily kitchen operations for The Fireside restaurant.
- Execute and maintain refined, seasonally inspired menus with precision and consistency.
- Help to train and mentor line cooks and prep staff in the kitchen.
- Ensure proper execution of dinner service, tasting menus, wine dinners, and special events.
- Maintain high standards of food quality and presentation.
- Enforce sanitation, food safety, and cleanliness standards in compliance with local regulations.
- Manage inventory, ordering, and cost controls as needed.
- Assist in menu development, tastings, culinary innovations.



- All other duties as assigned by the Chef De Cuisine or Executive Chef.

Education and Experience:

- 3-5+ years of progressive culinary experience (fine dining, upscale hotel, or private club environments preferred, but not required).
- Prior leadership experience as a Sous Chef or Senior Line Cook preferred but not required.
- Strong understanding of various cooking techniques.
- Experience with high-touch, member-focused service environments preferred, but not required.
- Exceptional attention to detail, plating, and presentation.
- Ability to lead in a fast-paced, high-expectation setting environment.
- Culinary degree preferred but not required with equivalent work experience.
- Flexible availability, including evenings, weekends, and holidays as needed.

Additional Benefits *(must be full-time status to qualify):*

- Competitive salary and wages
- Health, dental, vision insurance
- Generous PTO package
- 401(k) with employer match
- Uniforms and meals provided

All offers of employment are based upon satisfactory completion of background checks.

Application Process:

Please either submit application materials through this link:

<https://www.paycomonline.net/v4/ats/web.php/portal/04AEC9DC99DB401D0C5DC6F2BFEBA1A3/jobs/405339>

OR submit a resume/inquiry to either John Saccomando, Chef de Cuisine (jsaccomando@medinahcc.org) and Trent Davis, HR Partner (tdavis@medinahcc.org)