



Sous Chef - Grafton Inn

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About Us

The Grafton Inn has been consistently creating memorable dining experiences for over 150 years. The Grafton Inn, located in a quintessential village in rural Vermont, is a destination of choice for those traveling, getting married, and having special events. Guests come from around the region and country due to the quality of our food and hospitality.

Position Overview

We are seeking an enthusiastic and experienced **Sous Chef** to join our culinary team. The Sous Chef plays a critical role in supporting the Executive Chef & Chef de Cuisine in all aspects of kitchen operations, including food preparation, staff supervision, inventory management, and ensuring the highest standards of food quality and safety.

Since we greatly value our team, we offer work life balance and benefits rarely found in hospitality. Our culinary team enjoys Sundays and Mondays off. The kitchen works on a fixed shift of 1 – 9 pm Tuesday – Saturday. We provide paid vacation and holidays, including being off for Christmas, in addition to offering health, dental, and vision insurance and a 401(k) plan. You will also get to work with an experienced and collaborative team and for an organization that has been continuously in operation since the 1800s.

Key Responsibilities:

- Assist the Executive Chef & Chef de Cuisine in planning and directing food preparation and culinary activities.
- Assist with supervising kitchen staff and ensure efficient kitchen operations.
- Maintain high standards of food quality, presentation, and hygiene.
- Monitor inventory levels and assist with ordering and receiving supplies.
- Ensure compliance with health and safety regulations.
- Step in to lead the kitchen in the absence of the Executive Chef.
- Collaborate on menu development and seasonal specials.
- Maintain a clean and organized kitchen environment.

Qualifications:

- Proven experience as a Sous Chef or similar role in a fast-paced kitchen.
- Culinary degree or equivalent professional experience.
- Strong knowledge of cooking techniques, kitchen equipment, and food safety standards.
- Excellent leadership and communication skills.
- Ability to work under pressure and manage multiple tasks.
- Flexibility to work evenings, weekends, and holidays as needed.

Preferred Skills:

- Familiarity with inventory and cost control systems.
- Creative flair and passion for food innovation.