

EXECUTIVE CHEF

GROSSE ILE GOLF AND COUNTRY CLUB

9339 Bellevue, Grosse Ile Michigan 48138

The Grosse Ile Golf & Country Club is located in the Township of Grosse Ile, which is located approximately ten miles south of Detroit. The Grosse Ile Golf & Country Club was established in 1919 on approximately 29 acres of land. The golf course developed by the renowned architect, Donald Ross, features 18 holes of championship golf. The Club's other facilities also include a renovated Clubhouse with ballroom, dining facilities, and locker rooms. The Club also features four tennis courts, a swimming pool complex, golf services facilities and other like kind areas.

The current budget indicates gross revenue of approximately \$3.8 Million with food and beverage sales of approximately \$1,100,000. Currently, the Club maintains a membership of 600, which is allocated between full-privileged Class A Members and Social Members.

The Club is in need of a hands-on Executive Chef to manage ala cartemember dining, limited banquet business and snack bar operation. Major focus will be on providing creative dinner menus and provide our members with an exceptional dining experience.

Brief Job Description

Plan and manage the kitchen staff in the procurement, production, preparation and presentation of all food for the Club in a safe, sanitary work environment which conforms to all standards and regulations and utilizes fresh, innovative and quality products.

- Direct the day to day operations of all areas of the kitchen including banquets, stewarding, and purchasing.
- Select and establish a relationship with purveyors.
- Manage Human Resources in the kitchen in order to attract, retain and motivate the staff while providing a safe environment. Interview, hire, train, develop, empower, coach and counsel, conduct performance and salary reviews, resolve problems, provide open communication vehicles, discipline and terminate as appropriate.
- Maintain and submit a monthly inventory to the accounting department.
- Monitor and control the maintenance/sanitation of kitchen, equipment and related areas to ensure a healthy, safe work environment which meets/exceeds federal, state standards and regulations.
- Develop, implement and manage the department's budget; continually analyze, forecast, monitor and control the labor and food costs through various methods to meet/exceed management/budget objectives.
- Creatively develop and implement menus (ala carte, banquet and daily features) and back-up (use records, production lists, pars, training, etc...) to continually improve revenues and profit margins while maintaining quality.
- Provide GIGCC members and guests with an outstanding product complying utilizing trends, markets, members' desires, traditions and budgeted guidelines.

- Perform any other job related duties as assigned including but not limited to monthly article in the club newsletter, attend meetings as directed by the GM, assist in marketing.

Experience, Skills and Knowledge

- Post high school education, culinary education is desirable.
- Three+ years of employment in a related position.
- Club experience preferred.
- Requires advanced knowledge of the principles and practices within the food profession. This includes experiential knowledge required for management of people and/or complex problems and food and beverage management.
- Knowledge of Club operations, including marketing, security and safety programs, personnel and labor relations, repairs, maintenance, budget forecasting, quality assurance programs, hospitality law, and long-range planning.
- Leadership skills to motivate and develop staff and to ensure accomplishment of goals.
- Ability to work effectively under time constraints and deadlines.

This is an exempt position requiring hours of work that extend beyond the traditional work hours, including evenings, holidays, and weekends that meet the demands of the seasonal nature of this position.

The Executive Chef reports to the club General Manager.

Other Benefits

The Club offers a compensation package including competitive salary, major medical health insurance, educational allowance and paid vacation.

To Apply

Interested candidates should submit resumes and a thoughtful, detailed cover letter outlining one's alignment with the above noted qualifications and expectations for the position. Email or US Post is acceptable.

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Accepting resumes: Immediately through January 31, 2016

Position available immediately

