

EXECUTIVE CHEF PROFILE: QUAIL WEST GOLF & COUNTRY CLUB NAPLES, FL

(To apply, click the link at the bottom of this page.)

THE EXECUTIVE CHEF OPPORTUNITY AT QUAIL WEST GOLF & COUNTRY CLUB

Quail West Golf & Country Club is looking for an experienced executive chef (EC) that is successfully leading culinary operations for multiple *a la carte* and banquet venues. The next executive chef at Quail West will be a strong, energetic, detail-oriented team leader with a passion for their craft, an employee and member-centric focus and the demonstrated ability to deliver an exceptional culinary experience. He or she will be joining a high performing team of department managers and integral in the club's fast-growing food and beverage operations.

[Click here to view a brief video about this opportunity.](#)

THE CLUB & COMMUNITY

Quail West is a private, gated residential community located in Naples, Florida operating since 1992. Amenities include two 18-hole championship golf courses and full practice facility; eight clay tennis courts; an Olympic-sized swimming pool and solarium; a 100,000-square-foot, newly renovated and expanded clubhouse including two newly renovated kitchens; and a brand new, state-of-the-art wellness/fitness center and spa/salon.

QUAIL WEST MISSION

To be the premier club and community in southwest Florida.

QUAIL WEST BY THE NUMBERS:

- 678 homes sites
- 500-member families
- \$2M+ annual F&B
- 60% *a la carte*/40% banquet
- 160 employees in season (FTE)
- 28 kitchen employees in season
- 2 kitchens
- 62 average age of members

FOOD & BEVERAGE OPERATIONS

Referred to as the "Epicenter for Epicures," the 100,000-square-foot clubhouse offers both upscale and casual dining options. Food & beverage revenues total over \$2M annually although that number is expected to increase with the opening of the newly-renovated Cypress Grille.

The Wine Grotto features discreet lighting and vaulted ceilings making it the perfect ambiance for sampling exceptional wines. Unique in the area, the wine cellar offers vintages from around the world. Members can purchase a bottle to take home or sample it there. Food is also on tap and features the verve that one finds in the wine bars of Europe.

The Mahogany Room offers members elegance with an easy attitude. The cuisine is exquisitely gourmet.

The newly renovated and reimagined Cypress Grille is the most casual of all the dining options and the perfect place for members stop by after a workout or 18 holes of golf. The lunch and dinner offerings range from chef-prepared specials to exquisite salads and burgers.

QWGCC has several private dining venues including the Grand Ballroom which seats up to 300.

ORGANIZATIONAL STRUCTURE

The Executive Chef position is a full-time position. The Executive Chef reports to the COO. There are approximately 28 kitchen staff at Quail West in season including three sous chefs and a pastry chef. The Executive Chef works closely with the House committee.

QUAIL WEST WEB SITE: www.quailwest.com

EXECUTIVE CHEF JOB DESCRIPTION

The Quail West executive chef (EC) reports directly to the COO and liaises with the House committee. He or she leads and manages all food and pastry production, including that used for restaurants, banquet functions and all other food outlets. The EC is responsible for managing all day-to-day operations of the club's culinary and stewarding operations and monitors the food and labor budget for the department, meeting budgeted goals. The EC maintains the highest professional food quality and sanitation standards, ensures that food production consistently exceeds the expectations of members and guests, and instills in staff the fact that member satisfaction is of the utmost importance.

The EC is expected to lead the heart-of-the-house teams as well as provide information, recommendations, and leadership to the House committee to produce exceptional food and beverage offerings and service. Well-articulated and candid discourse is expected and required with the COO and the committee with which they interface. The EC is a "courageous thought partner."

The EC has a "lead by example" mentality and earns the confidence of the members and the respect of the staff. Continuing education and staying at the forefront of food trends and technology are necessary for success. In addition, the EC will provide creative leadership and foster a culture of continuing education and development of future, up-and-coming culinarians. The EC must demonstrate sincere and engaged visibility with members and staff, along with a love of the culinary craft and the relentless pursuit of excellence.

INITIAL PRIORITIES

- Listen to members and learn member and staff names and culinary/dining requirements (allergies, etc.) and preferences. Learn the culture of the club and build trust with members and respect with staff.
- Evaluate operations to ensure consistency and quality in all *a la carte* venues and for all banquet events.
- Develop menu and featured offerings for the new Cypress Grille.
- Evaluate and develop team members' skills and abilities and continue to create a culture among the staff that encourages creativity and passion for the work that they perform and respect for fellow employees.
- Consistently exceed member expectations for quality, taste, presentation, variety and creativity.
- Evaluate and set appropriate and necessary standards of operation, execution and delivery within the culinary operation; taking ownership for the entire experience from production to final delivery of the end-product, while working closely with the FOH team.
- Manage to budgeted food and labor goals.
- Continue to attract and develop high quality staff.
- Become familiar with upcoming events and develop and execute ideas and plans accordingly.

CANDIDATE QUALIFICATIONS

The ideal candidate will be an experienced executive chef or executive sous chef of a larger club with a minimum of ten years' progressive experience at club, hotel and/or resort restaurants that are known for high-level, quality food and beverage programs and exemplary service.

Additionally, Quail West's next EC should be:

- An individual with unimpeachable character
- A culinarian with knowledge of classic French cooking as well as a focus on culinary trends and techniques
- A student of the culinary craft and life-long learner who also places great import on recruiting, training, and developing a team of future culinarians
- Experienced in successfully leading high volume, multi-venue culinary operations
- Excited about being part of a synergistic leadership team
- Passionate about driving value and member satisfaction
- A confident, resourceful, high-energy leader
- A strong relationship builder with a history of collaboration with their GM, the committees with which they interface, and other departmental leaders
- An individual with strong financial acumen, experienced in budget management and forecasting as well as managing food and labor costs daily
- An exemplary steward of all resources
- An active listener with excellent communication skills
- A well organized, detail-focused observer as well as a visionary
- A creative culinarian who stays current with culinary and member demographic trends
- Acutely aware of the delicate menu balance that exists between offering standard club fare for tenured members and providing innovative options for members that belong to a younger demographic
- Understanding of the importance of providing employees with a healthy and quality "family" meal every day
- Focused on offering members healthy, simple food options
- Interested and experienced in "pushing the envelope" and "thinking outside the box" when it comes to creative food presentation and offerings as well as innovative buffet presentations

Finally, the ideal candidate should be at an appropriate point in his or her professional trajectory – accomplished, yet well-positioned to learn and grow and reach the pinnacle of his or her career while in the club's employ.

EDUCATION AND CERTIFICATION REQUIREMENTS

- A degree in culinary arts is required.
- Certified Executive Chef (CEC) certification (that is kept current) with the American Culinary Federation (ACF) is preferred.
- Certification in food safety is required.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefit package along with ACF membership and professional development opportunities.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter (in that order) using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name Resume” &
“Last Name, First Name Cover Letter”
(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[For directions on how to upload your resume and cover letter Ctrl + click here.](#)

To apply for this position and upload your resume and cover letter, [click here](#).

If you have any questions please email Nan Fisher: nan@kkandw.com

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