



Executive Chef Opportunity
The Sutter Club, Sacramento, CA

Global Hospitality is recruiting for an Executive Chef for a prestigious Sutter Club, a social and dining club in Sacramento, California. This Club is rich in history and tradition yet looking to be current in the kitchen. The Club is focused on quality “Farm to Fork” cuisine and is located in the rich California agriculture region. The recently remodeled kitchen, M-F operation, and focus on dining makes for a dream position.

We are seeking candidates that are hands-on, working chefs, can balance creativity and satisfying the Membership and run a well-managed kitchen. The successful candidate will be a leader, trainer, mentor and culinarian.

The Sutter Club is a 129-year-old social and dining Club in the heart of Sacramento, the Farm to Fork capital of California. The club has resided at its current location since 1930 featuring an all-day restaurant and eleven event rooms that have capacities from 10 to 200. The club enjoys a long-standing reputation of elegance, caring and professional service and most of all, exceptional cuisine serving a distinguished membership. Nearly every Governor since 1889 has been a member of the club as well as Chief Justice Earl Warren and Justice Anthony Kennedy. Sacramento is centrally located to some of the most popular destinations in Northern California being an hour away from San Francisco, the wine country in Napa and Sonoma as well as the shores and slopes of Lake Tahoe.

We are seeking the ‘complete package’ of an Executive Chef to join a cohesive and tenured staff. The position has become available due to the resignation of the current chef of 18 years. With the renewed interest in Sacramento’s urban revitalization, the club competes with Sacramento’s finest dining destinations located only blocks away. The club enjoys a robust event and catering business which we look to continue to serve as well look to invigorate our member restaurant, The Grill. The Golden 1 Center, the city’s newest addition as home of the Sacramento Kings basketball team as well as a state of the art concert and show venue, is also only two blocks away.

This is a hands-on and working position. The ideal candidate will have strong financial acumen regarding both food and labor costs. The candidate will be able to further develop a tenured and proud culinary staff. While almost 80% of the food revenue comes from private, member or club events, The Grill was upgraded to include outdoor dining patio for use much of the year. An ability to bring a fresh and contemporary cuisine while honoring the many long standing culinary traditions of the club is important. Team development skills, effective leadership, and an ability to create in many styles is an advantage. The candidate will need a curious and diverse palate, essential in development of the many member events provided throughout the year.

Sacramento in itself an attractive and affordable outdoor oriented community whose reputation as a leader in cuisine is only beginning. With the redevelopment of downtown, many new dining destinations serve as a friendly competition to provide the finest dining experience in the city.

The position reports to the General Manager who has provided successful culinary leadership in numerous hotels, resorts and club venues throughout California. The position is available May 15, 2018.

Position Notes

- Reports to GM
- City dining Club, no recreation or golf
- Hours mostly M-F unless there are weekend events
- Closed 2 weeks per year (Christmas to N.Y. and in July)
- Direct reports: Sous Chef, Garde Manger, culinary staff—20 total)

Operational Information

- Club has 750 Members
- Food volume \$2.2 million (80% events, 20% a la carte)
- Operations (M-F)
 - Grill room, breakfast & lunch 120 seats
 - pre-game/concert dinners (depending on schedule)
 - Bar 40 seats
 - Patio 75 seats
- Banquets, Meetings & Events
 - 11 Meeting rooms from 200 to 10
 - 25 weddings per year
 - Several large Club events annually
- Approximately 12 wine dinners per year
- Union property with good relations
- Kitchen completely remodeled in 2008
- Food cost is 33% and in line

Culinary Style

- Regional Farm to Fork using local produce
- Member focused
- A balance between traditional and modern

Position Qualifications

- Extremely hands on and involved in the operation
- Must be comfortable with production and banquets
- Degree in Culinary Arts and/or other Hospitality Management degree and eight years food production and management experience; or 15 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.
- Up to date on current culinary trends and a creative force
- Must have excellent written and verbal communication skills and the ability to multi-task and prioritize

Classification: Exempt, F/T

Job Knowledge, Core Competencies and Expectations

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans menus with General Manager.
- Develops food purchase specifications and recipe standards.
- Able to mentor/teach/coach and develop food preparation skills throughout culinary operations.
- Maintains food quality and high-quality sanitation standards.
- Ability to pair/match wine and food effectively for daily dining and special events.
- Knowledge of and ability to perform required role during emergency situations.
- Excellent knowledge of hand skills for the safe use of cutlery, butchery and line cooking.
- Comfortable with public speaking from time to time

Job Summary

Responsible for all food and pastry production, including that sold in The Grill restaurant, Tap Room, Member events and banquet functions. Develop menus, food purchase specifications and recipes. Supervises production and pastry staff. Develop and monitor food and labor budgets for the department. Maintain highest professional food quality and sanitation standards.

Job Tasks/Duties

- Hires, trains, supervises, schedules and evaluates the work of management staff in the food and pastry production departments.
- Plans menus with General Manager for all food outlets in the club and for special occasions and events.
- Works with Committees in developing special event menus and events.
- Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.
- Establishes controls to minimize food and supply waste and theft.
- Safeguards all food-preparation employees by implementing training to increase their knowledge about safety, sanitation and accident-prevention principles.
- Develops standard recipes and techniques for food preparation and presentation that help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.
- Attends food and beverage staff and management meetings.

- Consults with the banquet function committee about food production aspects of special events being planned.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Evaluates food products to assure that quality standards are consistently attained.
- Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests.
- Plans and manages the employee meal program.
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology.
- Recruits and makes selection decisions; evaluates job performance of kitchen staff; coaches, rewards and disciplines staff in a fair and legal manner.
- Recommends compensation rates and increases for kitchen staff.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service line-ups and meetings.
- Motivates and develops staff, including cross-training and promotion of personnel.
- Periodically visits dining area to welcome members.
- Hosts taste panels to assess feasibility of proposed menu items.
- Reviews and approves product purchase specifications.
- Establishes buffet presentations.
- Maintains physical presence during times of high business volume.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Undertakes special projects as assigned by the General Manager.

Licenses and Special Requirements

- Certification from American Culinary Association or other professional hospitality association.
- Food safety certification.

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot and noisy environment.
- Can work in a multicultural and multi lingual environment
- Able to work long hours based on seasonal business

Salary & Benefits

Salary is commensurate with experience and qualifications. The benefits are excellent and relocation and temporary housing are available.

To Apply

For more information or to submit your resume & cover letter please contact:

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