



## **Executive Chef Blythefield Country Club Grand Rapids, Michigan**

Blythefield Country Club is an 18-hole private member owned club founded in 1928 in Belmont, Michigan which is approximately 15 minutes north of downtown Grand Rapids and 30 miles from Lake Michigan. Designed by William B. Langford and Theodore J. Moreau, the club currently hosts the Meijer LPGA Classic , a two-time winner of the Golden Driver award as the best tournament on the LPGA.

As of the 2010 census, the city population of Grand Rapids was 188,040 which made it the second largest city in Michigan and the largest in West Michigan. The metropolitan area had a population of over 1,000,000. Population and residential growth has been in the geographical direction of Blythefield Country Club over the past 20 years and continues to grow.

West Michigan has one of the lowest unemployment rates in the state and is home to diverse industries and businesses including some of the five largest office furniture companies in the country as well as Amway International, Meijer Superstores and is a major hub for the health industry in the state. The city was recently ranked as the number one city for real estate investment in Michigan.

The city is well known for its quality of life, philanthropy, reasonable cost of living, sports teams, tourism, entertainment and performing arts and its cultural programs, which include the Annual Art Prize event that is held in the downtown area and awarded \$300,000 to the eventual winner of the prize in 2014. Grand Rapids is also the hometown of President Gerald R. Ford, whose Presidential Museum is located in the downtown area.





### **Blythefield Country Club Vision Statement**

Our vision is to be West Michigan's premier golf and social experience for members of all ages.

### **Blythefield Country Club Mission Statement**

To provide a superior golf, social and recreational experience by investing in staff and facilities in an innovative and fiscally responsible manner, while celebrating our rich history.

## **EXECUTIVE CHEF**

### **Job Description**

**Reports To:** General Manager

#### **SUMMARY**

Responsible for all food production including that used for member dining and events, banquet functions, pool dining, and all other food options. Responsible for developing menus, food purchasing and inventory, food quality specifications, and recipes. Supervises all kitchen staff. Develop and monitor food and labor budget for the department. Maintain highest professional food quality and sanitation standards.

#### **ESSENTIAL DUTIES AND RESPONSIBILITIES** Plans

menus for all food outlets at the club.

- 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 which 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 and conducts food and beverage staff and management meetings.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs.
- Evaluates food products to assure that quality standards are consistently attained.

- Interacts with food and beverage management to assure that food production consistently exceeds the expectations of members and guests.
- In conjunction with the House Committee, assist in maintaining a high level of service principles in accordance with established standards.
- Develops creative and innovative menu options in response to special events and commitment to periodically rotate selections on regular menus
- Monitors all equipment and kitchen facilities to proactively identify needed maintenance and to forecast needed capital expenditures
- Evaluates products to assure that quality, price and related goods are consistently met.
- 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.
- 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 lineups and meetings.
- Periodically visits dining area when it is open to welcome members.
- Support safe work habits and a safe working environment at all times.
- Perform other duties as directed.
- Interview, select, train, supervise, counsel and discipline all employees in the department.
- Provide, develop, train, and maintain a professional work force.
- Ensure all services to members are conducted in a highly professional and efficient manner.
- Ensure a safe working environment and attitude on the part of all employees in areas of responsibility.

#### **OTHER SKILLS AND ABILITIES**

- Ability to interact positively with supervisor, management, coworkers, members, and the public to promote a team effort and maintain a positive and professional approach.
- Ability to produce a high volume of work in a timely manner, which is accurate, complete, and of high quality.
- Ability to come to work regularly and on time, to follow directions, to take criticism, to get along with co-workers and supervisors, to treat co-workers, supervisors and members/guests with respect and courtesy, and to refrain from abusive, insubordinate and/or violent behavior.

#### **QUALIFICATIONS**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

#### **EDUCATION and/or EXPERIENCE**

Bachelor's degree (B. A.) from four-year college or university; or four years related experience and/or training; or equivalent combination of education and experience.

#### **LANGUAGE SKILLS**

Ability to read, analyze, and interpret general business periodicals, professional journals, technical procedures, or governmental regulations. Ability to write reports, business correspondence, and procedure manuals. Ability to effectively present information and respond to questions from groups of managers, committees, suppliers, members, and employees.

#### **COMPUTER SKILLS**

Working knowledge of various computer software programs.

**MATHEMATICAL SKILLS**

Ability to calculate figures and amounts such as discounts, proportions, percentages, area, circumference, and volume. Ability to apply concepts of basic algebra.

**REASONING ABILITY**

Ability to solve practical problems and deal with a variety of concrete variables in situations where only limited standardization exists. Ability to interpret a variety of instructions furnished in written, oral, diagram, or schedule form.

**CERTIFICATES, LICENSES, REGISTRATIONS**

Certificate of completion from culinary school. Driver's License. ServSafe Certification.

**PHYSICAL DEMANDS**

While performing the duties of this job, the employee is regularly required to talk or hear. The employee is frequently required to stand; walk; sit; use hands to finger, handle, or feel; reach with hands and arms; and stoop, kneel, or crouch. The employee must occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision and distance vision.

**SALARY & BENEFITS**

The salary is open and commensurate with qualifications and experience. The club offers an excellent package of salary, health insurance, 401k, bonus plan, and additional benefits.

**HOW TO APPLY**

To apply for this position, please submit a resume to General Manager, Todd Loughin at [tloughin@blythefieldcc.org](mailto:tloughin@blythefieldcc.org). Please include a cover letter, resume, and references for review.