



Executive Chef
de Anza CC, Borrego Springs, CA

“Good Friendship, Good Sport and Good Commerce”

A challenging desert golf course is the centerpiece of the member-owned de Anza Country Club nestled in the Anza Borrego State Park. Founded in 1957, de Anza Country Club provides Members and their families with an exceptional golf experience and pleasurable club lifestyle.

Due to its uniqueness, the Club attracts friendly Members from across the United States and Canada who are interested in nature, quality golf, physical fitness, and love to socialize.

The par-72 championship course was designed by noted architect Lawrence Hughes and measures 6,778 yards. It is challenging but friendly course for golfers at all skill levels. Walk or ride the beautifully maintained course while enjoying breathtaking views of the San Ysidro and Santa Rosa Mountains.

de Anza Country Club has a variety of amenities including a club house with both casual and formal dining areas, a golf shop with the latest apparel and equipment, and a fitness center. There is something for everyone to enjoy including a variety of events.

About de Anza CC

Founded in 1957 in Borrego Springs in the Coachella Valley

200 Members

Average Member age is mid 60s

Private with some public golf play

The season is from November through April

Total revenue \$1.8M

 \$1M membership

 \$300K F&B

 \$300K Golf

Course is 18 holes, par-72

Board is made up of 6 Members

Staff is seasonal with about 12 year-round staff

de Anza Facilities & Amenities

Pro Shop

Fitness Center

Classes

Numerous Social Events

Main Dining Room (the largest event space in town)

Big Horn Room (Beverage)

Coyote Grill (Lunch & Dinner)

Patio Dining

Weddings, Catering and Private Events

Job Description

Executive Chef

Reports to: General Manager

Supervises: All kitchen staff

Classification: Exempt

Education and/or Experience

- Bachelor's degree in Culinary Arts and/or Hospitality Management degree and eight years food production and management experience; or
- 10 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.

Job Knowledge, Core Competencies and Expectations

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans menus with the General Manager.
- Develops food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Ability to pair/match wine and food and develops a wine list with the General manager.
- Knowledge of and ability to perform required role during emergency situations.

Job Summary (Essential Functions)

Responsible for all food and pastry production, including that sold in restaurants, banquet functions and other outlets. Develop menus, food purchase specifications and recipes. Supervises production and pastry staff. Develop and monitor food, labor and other 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 the General Manager for all food outlets in the club and for special occasions 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.
- Places all food and beverage orders to outside vendors.
- 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 staff 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 Food and Beverage Director.

Licenses and Special Requirements

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

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.

Salary & Benefits

Salary is open and commensurate with qualifications and experience. The club, along with the typical CMAA benefits, offers an excellent benefit package.

This position is available immediately

Applications

Please send your COFIDENTIAL resume, cover letter that clearly explains why you think you would be a great candidate for this opportunity and why you would want to make this move to Borrego Springs at this point of your career to Brian Marcus, Global Hospitality. brian@globalhospitality.com.