

## **Executive Chef – Maple Bluff Country Club**

Maple Bluff Country Club is seeking an Executive Chef to lead the culinary team and provide the best quality food and service to our members. We strive to provide our members with the best dining experience possible, and our new Executive Chef will lead our staff to achieve just that. We are seeking an individual who exemplifies our values, such as hard work, dedication, leadership, integrity, passion, and a positive attitude.

A start date of November 1st is acceptable. An earlier start date can be accommodated if needed.

**Qualified candidates please submit a cover letter and resume to AJ Prathivadi, Club Manager, at [ajp@mbcc1899.com](mailto:ajp@mbcc1899.com)**

Reports to: Club Manager

Salary: 60k - 75k per year

Benefits:

- Health & dental insurance
- 401k
- Flex spending plan
- Life & Disability Insurance
- Paid vacation
- Golf

Job Summary:

Responsible for all aspects of food production to members, guests and banquets at the club. Develops and oversees execution of all menus. Works closely with the club manager and food and beverage director to ensure highest level of food quality and consistency to the members and their guests. Consistently engages with the membership, receives their feedback, and implements policies to assure that their needs are always being exceeded.

Job Duties:

- Organizes and develops systems to ensure a smooth food service operation
- Coordinates the hiring and scheduling of all kitchen and snack bar employees
- Provides the proper training required for all kitchen and snack bar employees regarding meal ingredients, preparation and techniques
- Oversees proper handling of all food items during preparation
- Maintains the highest level of sanitation, cleanliness, and safety in all kitchen areas
- Establishes and ensures that daily and weekly responsibilities of all kitchen and snack bar staff are completed
- Ensures that the culinary team is consistently delivering a quality product that meets the expectation of the membership.
- Regularly develops new menus throughout the year, including lunch and dinner menus, snack bar menu, banquet menu, and special event menus
- Works with the banquet coordinator and food and beverage director to review and execute all event menu details
- Oversees and manages daily employee meals
- Oversees proper handling of all appropriate reports concerning employee wages, schedules, job changes, disciplinary warnings, etc
- Establishes controls to minimize food waste
- Orders and oversees the receipt of all food products
- Consistently evaluates costs and pricing of all food items to achieve budget objectives
- Performs and oversees monthly food inventory of all products

- Controls payroll costs through proper staffing and efficient scheduling and training of employees

Qualifications:

- 5+ years of kitchen management experience, private club experience preferred
- Leading of team of 15 or more staff
- A degree in culinary arts or hospitality management preferred
- Ability to create a strong team environment with boh and foh staff
- Excellent culinary background and skills

Physical demands & work environment:

- Required to stand for long periods of time and walk, climb stairs, bend, stretch, twist or reach.
- Able to lift at least 50 lbs
- Continuous repetitive motions
- Work in a fast paced, hot, humid environment

Direct Reports:

- Supervises all culinary staff in the clubhouse and snack bar kitchen