



Position Available: Executive Chef

Applebrook Golf Club is actively seeking a highly organized and experienced culinary leader for the position of Executive Chef. Applebrook is a private, member-owned golf club established in 1999. Applebrook is the perfect combination of a world-class golf course maintained at the championship level, first class dining establishment, and top-notch practice facilities, both outdoor and indoor.

Ideal candidates will have demonstrated success in leading busy, high-volume, quality, a la carte, and member experiences. Candidates should possess a history of innovative, creative, and consistent culinary operations, coupled with a passion for hospitality and the mentorship of future culinary professionals.

The Executive Chef directly reports to the General Manager while working closely with Sous Chef and Food and Beverage Management.

Applebrook by the numbers

- Annual Food & Beverage volume is approximately \$2M (\$1.2M is Food)
- 78% a la carte 22% tournaments and events (0 Weddings)
- 13 Kitchen employees (FTE) including (Executive Sous Chef)
- POS – Clubessential, Kitchen Display Systems (KDS)
- 51 % food cost Target

KEY PRIORITIES FOR SUCCESS

The Executive Chef is an essential member of the club management team. He/She is the culinary leader of the club and is responsible for all food production, including à la carte dining, tournaments, and member events. This individual must be passionate about food, disciplined in execution, skilled in leading a team, and committed to delivering an exceptional culinary experience that matches the prestige and tradition of the club.

Culinary Leadership:

- A collaborative team player who is willing to work with and train the team each day doing whatever it takes to deliver the best Member experience.
- Evaluate existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

Operations:

- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistency, quality, and efficiency; exercise portion control for all items served and establish menu selling prices.
- Evaluate food products to assure that the highest quality standards are consistently attained.
- Review and approve product purchase specifications and maintain excellent vendor relationships.
- Ensure that high standards of sanitation, cleanliness, and safety are always maintained throughout all kitchen areas. Establish controls to minimize food and supply waste.

Financial:

- Plan menus for all food outlets in the Club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical and technically correct, and within budgeted labor cost goals.
- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with member satisfaction goals.
- Prepare necessary data for applicable parts of the budget, work with General Manager to project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help assure that financial goals are met.

Membership:

- Have a passion for hospitality; embrace, appreciate, promote, and elevate the warmth and culture of Applebrook.
- Be visible and engaged with members throughout the restaurant and during events at the Club.
- Be responsive to members' requests for menu selections, event planning, etc., and strive to find creative ways to accommodate reasonable requests.
- Create a menu that the membership has a hard time choosing from, with regular innovative features and specials.

Educational and certification qualifications

- Has a proven track record of high-level restaurants, resorts, or private club dining expertise. 7+ years of culinary experience and 5+ years in a managerial role.
- Has a successful track record of controlling costs, standardizing recipes, and planning budgets and has the skills necessary to perform all kitchen tasks and train those to properly execute those tasks.
- Is a visionary and trendsetter yet understanding and respects the club's culinary traditions and can balance both in creating menus, specials, and event offerings.

Salary & Benefits

- Salary will be commensurate with experience.
- Health insurance, dental insurance, STD/LTD insurance, 401k match (4%), professional development, paid time off, holiday fund eligible.

Please send your resume and a brief cover letter outlining your qualifications and interest in the position by Tuesday, July 22nd to:

Bill Phillips CCM, CCE
General Manager, Applebrook Golf Club
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[**bphillips@applebrookgolfclub.com**](mailto:bphillips@applebrookgolfclub.com)