



**CHEF DE CUISINE**  
**ARONIMINK GOLF CLUB**  
**NEWTOWN SQUARE, PA**

**CHEF DE CUISINE AT ARONIMINK GOLF CLUB**

Aronimink Golf Club is seeking a passionate culinarian to join and help lead our diverse and talented team at the brand-new Belmont facility. The Chef de Cuisine will play a key role in leading and managing our kitchen team, focusing primarily on the Belmont Restaurant—a centerpiece of this exciting new addition to the Aronimink campus.

The Belmont facility features two state-of-the-art kitchens and seating for 200 guests, offering a dynamic environment for delivering exceptional dining experiences in a completely new setting. As part of a full-service club, the Belmont Restaurant enhances our diverse culinary offerings, which include fast casual and fine dining, as well as custom-catered events such as weddings, wine dinners, and holiday celebrations. The main kitchen has recently also undergone full renovation with cutting-edge equipment, and additional upgrades are planned to further support our team's success.

Above all, Aronimink is looking for passionate, resourceful individuals with a thirst for knowledge and an eagerness to embrace new experiences and challenges. The Chef de Cuisine should demonstrate a commitment to leading by example while fostering a culture of collaboration and continuous learning within the team.

***Renderings of the new Belmont Facility coming soon to Aronimink Golf Club's campus***



## **ABOUT ARONIMINK GOLF CLUB**

Aronimink Golf Club, founded in 1896, located in Newtown Square, PA, is proud to offer Members the finest in dining and sporting activities, including a nationally ranked Donald Ross designed golf course.

The Club's facilities include golf, trapshooting, a pool facility, a racquet facility, and several dining outlets.

Aronimink Golf Club is currently ranked as the #8 Platinum Golf Club in America and the #28 Platinum Golf & Country Club in the World. The Club will host the 108th PGA Championship in 2026.

**ARONIMINK GOLF CLUB WEBSITE:** [WWW.ARONIMINK.ORG](http://WWW.ARONIMINK.ORG)

## **POSITION OVERVIEW**

The Chef de Cuisine is responsible for overseeing culinary operations at the new Belmont facility, ensuring an unparalleled experience for members and guests. This role involves operating in multiple kitchens, supervising a dynamic team, and collaborating with other departments to enhance the club's hospitality offerings.

**JOB TYPE:** Full Time

## **KEY RESPONSIBILITIES**

- Work with Executive Chef, Executive Sous Chef, and Purchasing Manager to successfully manage all aspects of the food service at the Belmont Restaurant across all meal periods
- Work closely with the F&B Management Team including the Front of House, Back of House, and Club Management to successfully manage the Belmont Restaurant Operations
- Assist with administrative duties as assigned by Executive Chef, including timely and accurate food and supplies requisitions, payroll management, and more
- Actively train and coach fellow team members as a function of managing the Belmont Restaurant Kitchen. This will include developing menu descriptions, recipes, pictures, prep lists, cleaning schedules, etc.
- Train, mentor, and lead the Belmont Culinary team to deliver exceptional service and uphold Aronimink's ONEAGC Culture Program.
- Work closely with the Executive Chef and Executive Sous Chef to develop and implement appropriate menus for the Belmont Restaurant, Belmont Snack Bar, Fitness Center, and more
- Successfully manage people and product for food service
- Lead team to maintain a high level of kitchen order, cleanliness, and safety
- Ensure ingredients and final products are fresh and are properly produced and presented
- Follow recipes, including measuring, weighing, and mixing ingredients
- Bake, grill, steam, and boil meats, vegetables, fish, poultry, and other foods
- Use kitchen knives and equipment such as grills, ovens, steamers and warmers in food preparation
- Regularly interact with Members
- Maintain food safety and sanitation standards consistent with state and local health department regulations
- Practice and abide by all Club policies and procedures

## **QUALIFICATIONS**

- Minimum 5 years progressive culinary experience in a restaurant, club, hotel, or resort
- Possess an advanced and diverse set of cooking skills including a solid understanding of the basics
- Strong oral and written communication skills including Microsoft Office proficiency
- Demonstrates a genuine desire to grow as a culinarian and as a leader through life-long learning
- Ability to multitask in a fast-paced kitchen environment
- Maintain a positive attitude with commitment to teamwork
- Possess a passion for food and service
- Proficiency in all areas of high-volume food production and service, including a la carte dining and banquets
- SERV Safe Manager Certification
- Associate's degree in culinary arts or completion of ACF certified apprenticeship
- Experience with "Fast Casual" restaurant concepts including handmade pizzas
- Experience opening one or more restaurants
- Ability to work a flexible schedule, including evenings, weekends, and holidays

**Reports to:** Executive Chef

**Supervises:** Cooks, Stewards

## **BENEFITS**

- Highly competitive wages
- 401K plan with company matching after 1 year
- Paid vacation and holidays
- Single or Family Health, Dental and Vision Insurance after 90 days
- Club-provided uniforms
- Lunch/Dinner provided on shift
- Golf play days, team events and career development

## **Essential Requirements:**

- Must be at least 18 years old
- Bachelor's Degree or Equivalent
- Ability to work early morning and weekends as required
- Regular and predictable attendance
- Requires standing for extended periods, walking, pushing, carrying, bending, reaching, stooping, kneeling, or crouching.

## **HOW TO APPLY**

**Prepare a thoughtful cover letter addressed to Executive Chef, John Ferguson, Aronimink Golf Club. Please include your resume and a link to your LinkedIn profile. Please submit your cover letter and resume to Human Resources:**

**HR:** [HR@aronimink.org](mailto:HR@aronimink.org)

**If you have any questions, please contact Emily Adams at [eadams@aronimink.org](mailto:eadams@aronimink.org)**