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EXECUTIVE CHEF PROFILE BLUEJACK NATIONAL CLUB MONTGOMERY, TX

EXECUTIVE CHEF AT BLUEJACK NATIONAL CLUB

The Executive Chef opportunity at Bluejack National Golf Club is in one of Houston's surrounding area's most affluent communities and an excellent opportunity for candidates with exceptional culinary talent and leadership—a perfect opportunity to build a culinary reputation by opening a new Food and Beverage operation. The main kitchen, and signature Clubhouse, are brand new and perfectly positioned for success. An Executive Chef who can see the vision shared by ownership, while developing concepts together will completely align with such a celebrated role. Food and Beverage is a key amenity to all 445 members in the club's diverse dining venues, high-end catering operations, and well-designed kitchen. This position is best suited for candidates with experience in high-quality and high-touch environments frequently enjoyed by Members.

[Click here to view a brief video about this opportunity.](#)

BLUEJACK NATIONAL CLUB

Bluejack National is a private residential club offering an unprecedented mix of amenities and activities to fit every lifestyle. With 767 acres of rolling hills developed in Montgomery, Texas, Bluejack is home to the first Tiger Woods-designed golf course in the United States.

Bluejack offers personalized hospitality for the entire family with an array of extraordinary amenities including golf, tennis, resort-style pools, a bowling alley, a football field, a “mini-Fenway” park, pickleball, as well as several dining and corporate entertainment options. Additionally, in 2019 The Fort was awarded “Amenity of the Year” by Golf Inc. Magazine. Bluejack also offers thirty-five acres of fishing lakes and seven miles of lush hiking, biking, and running trails that link these features to the Bluejack National neighborhoods.

In April 2016, Bluejack National opened the first Tiger Woods-designed golf course in the United States. Members are now enjoying Tiger’s vision of a completed course that is playable, fun, and challenging for players of all skill levels. Every hole offers multiple tee boxes with one cut of velvety Zoysia grass and no rough. The Bluejack golf experience provides a wide range of shot-making options, especially around the green. The Playgrounds, a 10-hole short course also designed by Tiger, offers a unique golf experience ideal for casual fun with friends and family, or high-quality short-game practice. With food and beverages served throughout the day, The Playgrounds also features lights for play well into the night.

The Sanctuary building invokes a calm state of mind, body, and heart with wellness and fitness offerings, massage therapies, and beauty treatments. Members enjoy the café and spa menus from this facility. The restaurant at The Place offers a full-service bar and seasonal menus for breakfast, lunch, and dinner with indoor and outdoor seating.

The Fort features two swimming pools, including a lagoon pool; a 150-foot water slide; a water park; a mini-Fenway Park-style Green Monster that hosts Wiffle Ball games; an events field equipped with football goal post; a basketball court; pickleball courts; fire pits; and a lake for canoeing and fishing. Inside The Fort is a Grill & Bar for members and families to indulge in.

Founded on classic and timeless principles, Bluejack is a generational retreat that provides a club culture and community lifestyle, preserving life’s most valued commodity – time.

BLUEJACK NATIONAL CLUB BY THE NUMBERS

- 445 members
- Gross Volume Approximately \$21M
- Annual F&B Volume Approximately \$3.2M
- Total Covers – 100k – 2023
- 75% a la carte/ 25% catering
- 23 kitchen employees
- 3 kitchens – presently
- 46 average ages of members
- 42% Food Cost Budgeted
- 37% Labor Cost Budgeted
- Average Covers Per Day: 277
- Total Number of Employees 230 (Family Meal)
- POS System: Jonas
- Porch Outlet currently under construction

BLUEJACK NATIONAL CLUB WEBSITE www.bluejacknational.com

FOOD & BEVERAGE OPERATIONS

The Place: the hub of dining as the new clubhouse is completed. This casual indoor and patio space serves breakfast, lunch, and dinner to all members and their families. Total capacity of 120 blended between, bar, indoor, and patio

The Fort Dining: The casual dining style. This lunch and dinner outlet features quick, non-stop meals. This hub attracts all and features a bar and table setting with poolside dining. Total capacity of 250 blended between indoor, grab-go, and outside spaces.

The Sanctuary Molly's: State of the art, spa, and wellness center. As you enter this mindful area, the artfully grab-go café and counter speak of wellness and thoughtful package culinary products. Grab-Go, Barista on during the day.

The Porch (opening in July 2024): will be the centerpiece of the culinary scene. Artfully zoned, the clubhouse features numerous themed spaces that create energy while being private. The clubhouse features a state-of-the-art kitchen, with flow into all the serviced areas of the facility. Total capacity of Restaurant 80, B/L/D; Bar/Lounge/Great Room – 80; Private Dining Room 12.

Jerky Shack: Nestled between the turning holes of the course. A BBQ-inspired location is perfect for lunch or a stop for a quick sample. The comfort station features themed grab-go wrapped products, as well as classic Texas smokehouse specialties. This location is perfect for themed events, and members' signature outings.

Blakes Cottage: Dotted along the property are individually themed stations including Blakes Cottage. These sit-in or grab-and-go experiences give the Executive Chef the ability to create unique unexpected desires and wishes of the membership.

Lemon Drop: Another themed station of hospitality, featuring its namesake of lemon-inspired refreshments. An "old fashioned" lemonade stands as inspiration.

Members' Home: Catering in a private home is a key value proposition to members of this iconic club. With an engaged member, personal celebrations are common, and catering for 6 to 80 can be requested.

EXECUTIVE CHEF JOB DESCRIPTION

The executive chef (EC) is positioned as the FACE of the entire club's food and beverage division. A professional who can engage with members, be the authority on everything food, and secure confidence in the staff will achieve success. The (EC) must be a key contributor who brings both classic and innovative foods and techniques to the well-traveled membership.

The club has always been known for its legendary golf designer, but today's members request a world-class culinary product that will rival their golf experience. The (EC) must be a passionate teacher who enhances the abilities of his or her staff and fosters an air of creativity throughout the culinary team. The EC is the culinary "Cheerleader in Chief," recognizing his or her subordinates and highlighting their achievements, while always maintaining high standards while creating the desire to elevate each experience, each day in all the concepts.

Bluejack National Golf Club's next Executive Chef should have passion and core values that align with seeking to expand their lifelong learning philosophy. The ideal candidate grew up watching a cooking show on Saturday morning. Knew and understood the basics of a sauce or dessert preparation. Experimented in their mothers' kitchens, watching YouTube cooking lessons. Planned family meals, and hosted friends from school. A passion, perhaps from the family business, or global family vacations. An ideal candidate has seen excellence in other high-rated hospitality venues. Worked for and dined in world-class food and beverage experiences. This picture of greatness drives their dream to establish the same for Bluejack National, in their mission, "To create exceptional lifestyle experiences one family, one member, one guest at a time."

LEADERSHIP

- Have the personality and desire to engage actively with the members and their families while dining at the club. The EC must be able to communicate and articulate the culinary vision and share recognition of the team's talents with members.
- The EC must be 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.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that culinary operations can run well in EC's absence.
- Be an active recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training all food service personnel, and working, as necessary, with the staff directly responsible for operations.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution of personnel 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.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Have a sense of "fun and approachability" and maintain a calm under pressure and a "cool demeanor" in all situations. The club and culinary team have a strong family culture.

OPERATIONS

- Maintain and enhance existing standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Maintain a rotation of varied food offerings that feature global cuisines. Evaluate food products to ensure that quality standards are always attained.
- Maintain opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in easily accessible locations.

MEMBERSHIP

- Have a heart for hospitality, and embrace, appreciate, promote, and elevate the friendly, sophisticated, and grace of the team at BN Club.
- Be comfortable and happy engaging with membership with menu planning and throughout the F&B outlets at the club, visiting tables engaging with members welcoming all feedback.

- Be responsive to members' requests for menu selections, event planning, etc.
- Be creative and not afraid to take chances with new menu items, as the members are accustomed to and enjoy trying a range of global cuisines.

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 technically correct, and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals. The club has a strong finance department that provides monthly and bi-monthly updates to the EC.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Prepare necessary data for applicable parts of the budget; 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.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Build relationships with the culinary and FOH teams. Learn about the teams' individual backgrounds and experiences to continue a well-established lead with care culture.
- Listen to staff and members. Learn names culinary and dining requirements (allergies, etc.), and preferences.
- Review, evaluate, and revise a la carte menus. Find and maintain a balance of consistently executed Club favorites with new and innovative menu options.
- Continue to raise the bar with events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

- Is a strong and passionate leader and culinary professional with a proven track record of providing high-level services. The EC must be passionate about his/her craft and inspire those around them with that energy.
- Has a successful track record of controlling costs, standardizing recipes, and planning budgets and has the skills necessary to perform all kitchen tasks and training of others to properly execute those tasks.
- Is a visionary and trendsetter yet understands and respects the club's long-standing culinary traditions and can balance both in creating menus, specials, and banquet offerings.
- Must have computer skills, including but not limited to, Microsoft Outlook, Word, and Excel. Experience with Jonas POS software is a plus. Experience communicating with members and/or customers using social media is a plus.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Has 5+ years of luxury culinary experience as an Executive Chef or an Executive Sous Chef in a large operation, (multi-outlet experience a must), and, preferably, has a culinary or related degree.
- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

The salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package including association membership.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to Bluejack National President/General Manager, Mr. Brett Schoenfield, and clearly articulate your alignment with this role why you want to be considered for this position at this stage of your career, and why BN and the Montgomery, TX area will be beneficial to you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible but no later than the 2nd of April 2024. Candidate selections will occur in early April with first Interviews expected in April 2024 and second interviews a short time later. The new candidate should assume his/her role in early May.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter - Bluejack”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: Bethany@kkandw.com

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