



RCS Hospitality Group
a new generation of hospitality management
2827 Midway Rd SE Ste 106 - #231
Bolivia, NC 28422
www.consultingRCS.com

Position Available:
EXECUTIVE CHEF
Corpus Christi Yacht Club
Corpus Christi, TX

Corpus Christi Yacht Club, a Platinum Club of America private club on the waterfront in downtown Corpus Christi, seeks a talented and passionate Executive Chef to lead its culinary operations. This is an exciting opportunity to join a club with deep-rooted traditions, a strong sense of community, and a forward-thinking approach to hospitality.

The Executive Chef will oversee all food and pastry production across the Club's three dining venues, banquet functions, and member events. The Executive Chef will lead and inspire a dedicated culinary team, develop creative and seasonally inspired menus, maintain the highest quality and sanitation standards, and manage food and labor costs to achieve departmental goals.

The ideal candidate will be a hands-on, visionary leader with a strong background in private club or high-end hospitality settings. A commitment to excellence, mentorship, and member satisfaction is essential. This is an outstanding opportunity for a culinary professional who thrives in a collaborative, service-driven environment and is eager to elevate an already respected food and beverage program.

POSITION OVERVIEW

Oversees all aspects of food and pastry production across the Club's dining venues, banquet functions, and additional outlets. Responsible for developing seasonal menus, purchasing specifications, and standardized recipes. Leads and supervises the culinary and pastry teams while managing departmental food and labor budgets. Ensures the highest standards of food quality, presentation, and sanitation are consistently maintained.

RESPONSIBILITIES

- Oversees all food production, including that sold in restaurants, banquet functions, and other outlets.
- Develop menus, food purchase specifications, and recipes.
- Supervises production and staff.
- Develops and monitors food and labor costs and budgets for the department.
- Maintains the highest professional food quality and sanitation standards.

JOB DUTIES

- Hires, trains, supervises, schedules and evaluates the work of management staff in the food and pastry production departments.
- Plans menus with F&B 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 ensure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- 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.



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- Develop 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.
- Attend food and beverage staff and management meetings.
- Consults with the event planner about food production aspects of special events being planned.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Evaluate food products to assure that quality standards are consistently attained.
- Interacts with applicable food and beverage managers 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; rewards and disciplines staff in a fair, ethical, 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.
- Ensure 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.
- Reviews and approves product purchase specifications.
- Establish buffet presentations.
- Maintains physical presence during times of high business volume.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains SDSs in easily accessible location.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Undertaking special projects as assigned by the GM
- Maintains a professional work environment at all times stressing ethical behavior with all employees/members.

JOB KNOWLEDGE, CORE COMPETENCIES, AND EXPECTATIONS

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans for menus with F&B 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 Food and Beverage Manager.
- Leadership skills and the ability to develop team members around them.
- Sound organization with the ability to prioritize in a multi-faceted operation
- Knowledge of and ability to perform required role during emergency situations.



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CANDIDATE QUALIFICATIONS

- Bachelor's degree in culinary arts and/or other Hospitality Management degree and eight years food production and management experience; or
- 5 years' relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.
- Certification from American Culinary Association or other professional hospitality association.
- 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 a hot, humid and noisy environment.

REPORTS TO

- General Manager

DIRECT REPORTS

- Sous Chef
- Culinary Team

THE CLUB OFFERS

- Salary is offered at \$100,000-\$120,000 annually, commensurate with experience.
- Paid vacation.
- 401k
- Medical, dental, and life insurance.
- Short-term and Long-term disability.
- Continuing education allowance.

CLUB OVERVIEW

Established in 1923, Corpus Christi Yacht Club is a distinguished institution on the Texas Gulf Coast. It embodies a rich maritime heritage and a steadfast commitment to hospitality. CCYC has long been a cherished gathering place for sailing enthusiasts and their families, offering a blend of tradition and community.

Nestled in downtown Corpus Christi, the Club offers its members a welcoming environment that blends time-honored traditions with forward-thinking initiatives. The two-story clubhouse features both upstairs and downstairs dining areas, providing members with various culinary experiences. The upstairs dining room offers panoramic views of the marina, while the covered lanai and pool deck provide relaxed outdoor settings. The Club also boasts a full-service restaurant and bar, an outdoor pool, and meeting facilities, catering to various member needs.

CCYC's dedication to excellence is further exemplified by its role in hosting prestigious events, such as the 2018 Youth Sailing World Championships, where it earned the World Sailing Sustainability Award for its exemplary environmental stewardship. CCYC also hosted the J24 Worlds in 2022. With a commitment to fostering camaraderie and providing exceptional experiences, CCYC remains a cherished gathering place for sailing enthusiasts and their families.



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CLUB DETAILS

- 740 Members
 - \$1.8M Gross F&B Revenues
 - 60% a la carte/40% banquet
 - Three Dining Outlets: Library accommodates 48 people; the Main Dining Room 35, and the Upper Deck 80-100
 - The Club is open six days per week (Tuesday – Sunday) year-round
- Website: <https://www.cyc.com/>

[CLICK HERE TO APPLY](#)