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EXECUTIVE CHEF PROFILE: IDLE HOUR CLUB MACON, GA

EXECUTIVE CHEF AT IDLE HOUR CLUB

The Executive Chef position at Idle Hour Club in Macon, Georgia, offers an exceptional opportunity for a culinary leader. Renowned for its dedication to providing outstanding dining experiences, Idle Hour Club is seeking candidates with a proven track record of excellence. The ideal candidate will have demonstrated success in overseeing a la carte operations, and banquet events, with humility and a passion for hospitality and mentoring. As one of the premier clubs in Georgia, Idle Hour Club values tradition while embracing continuous improvements. The successful candidate will join a strong team and have the chance to contribute to the club's culinary program. With well-maintained and recently updated kitchens, Idle Hour Club offers a dynamic environment for a culinary professional to thrive and build relationships with the team and members making a lasting impact.

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

IDLE HOUR CLUB

Nestled in Macon, Georgia, Idle Hour Club serves as a retreat for its members, offering an expansive range of recreational and social facilities. Members enjoy an engaging social calendar, and the Clubhouse presents several ideal venues, including the ballroom and the recently refurbished Living Room and Trotter's for a variety of events in all sizes. Dining can be found at the popular Sports Bar, Taylor's (the family dining environment equipped with a teen room and outdoor playground), and the poolside patio café.

This exclusive environment prides itself on its comprehensive amenities, featuring an 18-hole, par 70 golf course meticulously designed to suit players of varying skill levels. With six tee box options, members can tailor their golfing experience to their abilities. The Club's golf practice facilities include two putting greens, a chipping area with a practice sand trap, a challenging driving range with target greens, an on-course practice hole, a six-hole par 3 course, and a specialized Golf Learning Center, all fostering an environment ideal for honing one's golfing skills.

The Wellness Center stands as another highlight, equipped with the latest in top-tier weight machines, treadmills, and diverse exercise equipment. Group fitness classes, personal training sessions, and massage therapy services are all popular offerings that promote the holistic well-being of all members and their guests. In addition, childcare is offered consistently, allowing members to enjoy the amenities while their children are well cared for.

Idle Hour Club features distinctive racquet facilities including 8 Har-Tru clay courts and 5 hard courts, in addition to 9 newly added pickleball courts. The Club's vibrant racquets program offers programs catering to players of all levels, complemented by USTA leagues for both women and men, providing avenues for competitive play and skill advancement.

A three-phase, \$12.0 M capital project referred to as "Project Phoenix" is near completion, with the golf course just recently being reopened! This comprehensive project accomplished many exquisite upgrades including a superbly renovated golf course, a new halfway house, and the addition of 9 pickleball courts, and renovated ladies' locker room, two brand new kitchens, family dining amenities, and a fitness center.

IDLE HOUR CLUB BY THE NUMBERS:

- Approximately 24,000 Rounds of golf annually
- 75,000 sq ft Clubhouse
- 3 Kitchens Sports Bar, Main Kitchen, Pool Kitchen

- Kitchens renovated in 2022/2023.
- \$12.0 M approximate gross revenues
- \$5.7 M approximate annual dues revenue
- \$3.0 M approximate F&B Volume
- 50% à la carte, 50% catering
- 43% food cost
- 50,000 Covers a year
- 10 Weddings a year
- Club POS and accounting systems: Jonas
- 9 Board Members (3-year terms)
- 57 average age of members

IDLE HOUR CLUB WEBSITE: www.idlehourclub.com

FOOD & BEVERAGE OPERATIONS

Idle Hour Club offers a diverse range of dining experiences catering to various preferences and occasions. **The Youth Building** features hot and ready food options, poolside, complemented by a bustling bar serving frozen drinks to enhance the poolside atmosphere. **The Men's Grill and Bar** is currently undergoing a renovation and provides a comfortable setting for lunch and early dinner. **The Sports Bar & Patio** offers a casual space for members to enjoy meals and drinks, complete with outdoor seating, a bar, and a grill station. **Taylor's** offers a casual ambiance with seating indoors and on the patio seating. Operating primarily for dinner on Thursday and Friday, and breakfast, lunch, and dinner on Saturday and Sunday, it provides a family-friendly dining experience. For banquets and social events, the club boasts versatile spaces like the **Living Room, Trotters, and Ballroom**. The club hosts a variety of member events for up to 700 people.

The Executive Chef will report to the General Manager and have a team consisting of a Chef de Cuisine, Sous Chefs, Banquet Chef, Stewarding manager, and Pastry team.

EXECUTIVE CHEF JOB DESCRIPTION

- Provides the highest quality product that is always prepared about quality and consistency and is met with a high degree of member satisfaction.
- The EC creates the standards for kitchen policies and procedures, communicates these policies, and ensures that the policies are adhered to by all BOH staff. The EC leads by example and is very hands-on in all aspects of the operation.
- Creates and updates menus at least seasonally while incorporating daily features. He or she develops, costs, and documents recipes and controls to ensure consistency.
- The EC should be well-versed in traditional "southern cuisine" and well-executed high-quality club classics.
- Always has a focus on using fresh, local ingredients in season. Innovative and creative buffet presentations are extremely important at Idle Hour.
- Ensures that impeccable standards of sanitation and cleanliness are always maintained throughout the kitchen. The EC leads the back-of-the-house concerning accident prevention, training, and retention of staff as well as sanitation and safety controls. He or she must possess a high level of attention to detail in all facets of kitchen operations. The EC safeguards all food preparation employees by implementing ongoing training to increase their knowledge about safety, sanitation, and accident prevention principles.
- Stays current on all culinary trends and is well-versed in accommodating a wide variety of food allergies and intolerances. He or she also has experience and an interest in healthy and tasty menu options.
- Is the face of culinary operations and needs to be comfortable conversing and interacting in both the kitchen and dining rooms as he or she interfaces with multiple and diverse constituencies (members, staff, vendors, etc.) throughout the day. The EC is visible and approachable.
- Is responsive to club and team member requests and strives to find creative ways to accommodate reasonable requests. He or she believes in the service philosophy: **"The answer is 'yes,' what is the question?"**
- The EC is a team builder who mentors kitchen staff and develops a pipeline of talented and creative individuals. The EC treats all staff with respect and, in return, requires that of the team.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Evaluate, develop, train, and mentor the kitchen staff.
- Building trust with Members, listening to requests, and focusing on execution of the basics to a high standard.
- Listen to staff and members. Learn names culinary and dining requirements (allergies, etc.), and preferences.
- Establish processes to ensure consistency and quality in *a la carte* and banquet services.
- Build new banquet menus with creative and varied options.
- Review, evaluate, and revise a la carte menus after consulting with members and the Idle Hour Club team. Find and maintain a balance of classic Idle Hour Club favorites and southern-style cuisine with new and innovative menu options.
- Manage budgeted food and labor cost goals.

CANDIDATE QUALIFICATIONS

- Has at least five years' experience as an executive chef or as an executive sous chef at a larger club.
- Is outgoing, friendly, and passionate about providing exceptional food and service.
- Possesses strong and positive leadership and management skills.
- Displays excellent oral and written communication skills.
- Is effective at recruiting, training, and evaluating the culinary team.
- Makes difficult personnel decisions promptly and maintains a courteous, calm, and helpful attitude under pressure.
- Is extremely organized to successfully manage and lead multiple a la carte and banquet venues simultaneously.
- 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 others to properly execute those tasks. The EC leads by example.
- Must have computer skills including but not limited to Microsoft Outlook, Word, and Excel. Experience with Jonas POS software is a plus.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Earned a culinary arts degree from an accredited school and/or an ACF apprenticeship program.
- Has Certified Executive Chef (ACF) or Pro Chef (CIA) certification.
- Is ServSafe certified.

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

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 Mr. John Hall Idle Hour Club Search Committee Chairman, and clearly articulate your alignment with this role and why you want to be considered for this position at this stage of your career, and why IHC and the Macon 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 Wednesday, May 1st, 2024, Candidate selections will occur in early May with the first Interviews expected in mid-May and second interviews a short time later. The new candidate should assume his/her role in mid-late June.

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

"Last Name, First Name - Resume" &

“Last Name, First Name - Cover Letter – Idle Hour Club”

(These documents should be in Word or PDF format)

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

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

LEAD SEARCH EXECUTIVES

Annette Whittley, Search Executive

561-827-1945 (M)

annette@kkandw.com

Lawrence McFadden, CMC, Search Executive

lawrence@kkandw.com

239-963-6888 (M)