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EXECUTIVE CHEF PROFILE:

CAMP CREEK INN

INLET BEACH, FL

EXECUTIVE CHEF CAMP CREEK INN

An outstanding opportunity exists at Camp Creek Inn for candidates with a proven track record of leadership and excellence in culinary operations management within private clubs or high-end establishments in the hospitality industry. Ideal candidates will have demonstrated success in leading high-quality, multiple, and diverse a la carte operations, including banquet events. Successful candidates will possess a history of leading consistent, high-quality, innovative, creative culinary operations. Recognized as one of the premier clubs in the United States, Camp Creek Inn is committed to maintaining a balance of tradition, inclusiveness, and modern relevance, while continually innovating to deliver exceptional experiences to its membership. The successful candidate will have the opportunity to lead and shape these initiatives, contributing to the club's reputation as a leader in culinary excellence.

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

CAMP CREEK INN & COMMUNITY

St. Joe Company is a leading hospitality organization in the northwestern sector of Florida. The company originally established itself in the luxury setting with iconic hotels, Pearl, Watercolor, Sharks Tooth, and Camp Creek in another world-class inspiring hospitality business. This position is unique as the organization has sister properties and fellow culinary partners, with great succession planning for all employees of the organization.

Located in charming Inlet Beach, Florida, Camp Creek Inn is a boutique hotel emanating an atmosphere of laid-back coastal luxury from the instant guests step through the doors. This expansive facility features a resort-style family pool with a waterslide and lazy river, zero-entry activity pool, adults-only lap pool, hot tub, state-of-the-art Wellness Center, tennis & pickleball sports, basketball court, kids' playground, multi-use sports field, teen lounge, and three exclusive dining venues.

Guests of Camp Creek Inn enjoy "Member for a Stay" privileges at the exclusive, private-membership Watersound Club properties. This one-of-a-kind destination includes a world-class beach club, expansive outdoor pools, a health and wellness facility, and the Camp Creek Golf Course and Shark's Tooth Golf Course.

The Beach Club offers two zero-entry pools, and a spacious pool deck featuring cabanas, lounge chairs, umbrellas, and towel service. Guests can relish over one mile of private beach with complimentary chair and umbrella setups, along with paddleboard and kayak rentals. Additionally, the Beach Club boasts two dining venues, 30°86° and Beach Break Grill, a kid's game room, and more.

Camp Creek Golf Course provides golfers with a picturesque setting featuring undulated fairways, sand dunes, and native plants seamlessly blending with manicured turf. Recognized as a Certified Audubon Cooperative Sanctuary, the course harmoniously integrates with its natural wetland surroundings. Tennis, pickleball, and other sports courts are located onsite at Camp Creek Inn. Players will find exceptional facilities to enjoy a great day on the courts. The Camp Creek® sports complex features eight lighted Har-Tru clay tennis courts and eight lighted pickleball courts that are home to event programming and expert instruction from our professional tennis and pickleball staff.

CAMP CREEK INN BY THE NUMBERS

- 3,000 Members
- 45 Average Age of Membership
- Annual F&B Volume is approximately \$7.4M

- 95% a la carte 5% banquets
- 4 Average Annual Weddings
- 42 Kitchen employees (FTE)
- 2 Kitchens – (Main Kitchen & Bark N Brine)
- POS – JONAS
- 40.9 % food cost Target – 54.4% actual
- Average Labor Cost (kitchen) – 55.9% target / 65.5% actual
- Main kitchen opened in 2023
- 250 total number of club employees
- Club operates as a for-profit operation

CAMP CREEK INN: www.campcreekinn.com

CAMP CREEK INN FOOD & BEVERAGE PROGRAM:

The ANR Restaurant - a regional-inspired restaurant serving a combination of the hotel's guests and the club membership. Service of breakfast, lunch, and dinner is available for all aspects of the club and Inn. The Inn has 75 rooms, and service of room service, amenities, and other guest room services are important to the lodging experience. The ANR restaurant features regional-inspired farmer-located products and is dedicated to serving classic preparations, as well as innovative dishes. The restaurant has several zones, with a patio, dining room, and bar 1936, as well as the Inn lobbies.

The Bar 1936 - which has defined the origination of the company St. Joe. This highly casual touch point of the food and beverage experience is perfect for pre-meal cocktails, as well as between meal period snacks/entrees.

The Bark N Brine - the name is defined by the bark of a tree and the brine of the BBQ proteins. The fast-casual restaurant is located at the pool and fitness center. This high-paced, very modern approachable restaurant is perfect for all ages and casual pool foods.

Banquets - The Inn features one key catering meeting space, with seats 75, and great views of the golf course. In addition, there is a classic Boardroom. Each restaurant and lobby of the Inn transforms into outdoor space, with fire pits, and various dining spaces unique to the atmosphere of the Inn's location.

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef (EC) is a key leader on an experienced food and beverage team who is responsible for the execution of cuisine to the well-traveled club membership. This role demands seamless and consistent standards for the culinary excellence of the clubs are known for. The next EC will continue a great culinary history, securing wisdom in leadership and defining an authentic style of a strong culinary vision and culture for both clubs.

LEADERSHIP

- 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 the operation 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, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Maintain 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.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- 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

- Maintain existing standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- 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 an easily accessible location.

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, the Club has a strong finance department that provides monthly and bimonthly updates to the EC.
- 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.
- Review and approve product purchase specifications.

CANDIDATE QUALIFICATIONS

- Has a proven track record of high-level restaurant, resort, hotel, or country club dining expertise. 8+ years of culinary experience and 5+ years in a managerial role.
- Successful experience in both *a la carte* and banquet operations in previous hotels, clubs, or resorts.
- 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 their craft and inspire those around them.
- The EC is a lifelong learner and instills that characteristic into his or her team.
- Is extremely organized to successfully manage and lead multiple *a la carte* and banquet venues simultaneously as well as prepare for and execute successful banquet events.
- 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. The EC leads by example.
- 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, experience with JONAS POS is a plus.
- A strong relationship builder with a history of collaboration with their GM, Food and Beverage Manager, and other departmental leaders.
- Acutely aware of the delicate menu balance that exists between offering traditional club fare for tenured members and providing innovative options for members that belong to a different demographic.

EDUCATIONAL & CERTIFICATION QUALIFICATIONS

- 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.

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 Ms. Terri Hoskins, The St Joe Company, 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 CCI and the Inlet Beach, FL 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 May 15th. Candidate selections will occur end of May with first Interviews expected at the start of June and the second interviews a short time later. The new candidate should assume his/her role at the beginning of July.

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

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter – Camp Creek”

(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 at: bethany@kkandw.com

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