

Glen Arven Country Club

Executive Chef

Description

Glen Arven Country Club is a private, 580 member-owned club with family values. It has been in continuous operation since 1892. Glen Arven boasts amazing 18-hole golf course, tennis complex and swimming complex. The food is second to none, with an “all from scratch” kitchen. “A la carte” dinner service is Wednesday through Saturday, and unique lunch and dinner specials offered weekly. The Dining room generates just over \$1M in sales annually. Glen Arven is the “place to dine and entertain” in Thomasville, delivering elegant weddings, entertaining member events, and intimate social gatherings.

Glen Arven’s Executive Chef (EC) of five years is leaving to follow his dream of opening a restaurant in his home town. As a result, the EC position will be available in the summer of 2019, and the situation will allow for up to a month of overlap to orient the new EC.

Position Overview

This EC position requires an energetic, hands-on leader that communicates well with their team and club staff at all levels. The EC must be very passionate about food, keep up with the latest food trends and have the ability and knowledge to offer a superior product. In addition, he or she must possess the ability to interact with club members and take into consideration customer reactions and requests. The EC must be creative in menu writing, balancing between old Club favorites and in the latest in cuisines to compete with the finest restaurants in the area.

The EC reports directly to the Club House Manager and works closely with Food and Beverage Director.

Summary of Skills: Excellent cooking skills; business acumen; leadership qualities; management sense; time management (organized and able to meet deadlines); effective delegator and mentor of subordinates; ability to work under pressure and remain calm are additional required qualities.

Job Requirements

- A hands-on, working leader able to cook and directly supervise the cooking of items that require skillful preparation.
- A leader able to motivate, teach and mentor individuals throughout the organization.
- A team player and accomplished recruiter who leads by example developing a cohesive team. This includes recruiting, hiring, training, scheduling and doing performance reviews of the kitchen staff.
- An experienced chef that can ensure high standards of sanitation, cleanliness and safety are maintained throughout the kitchen at all times.

- Able to develop recipes, standards and techniques for food preparation and ensure the staff is trained to consistently deliver a high quality product.
- A positive “can-do” type of individual supported by a calm demeanor, possessing the core value of hospitality.
- Competent in organizational and time management skills, with the ability to demonstrate good judgement, problem solving and decision making skills.
- A passion for food and established Buffet presentations.
- The ability to actively engage with the membership and occasionally attend committee meetings.
- The ability to maintain set food cost levels
- Interacts with food and beverage manager to assure that food production consistently exceed the expectations of members and guests.

Job Qualifications

- Culinary School Graduate
- A minimum of 2-years proven experience as an Executive Chef or equivalent
- Demonstrated track record of team management, organizational and management skills
- History of professional growth and an impeccable reputation

Compensation and Benefits

- Exceptional base salary + bonus and incentives
- Health Benefits
- Matching retirement plan
- Cell Phone
- Uniforms

Position Available Summer 2019

Please send applications to; sughetto@glenarven.com

All inquiries will be kept confidential