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EXECUTIVE CHEF PROFILE: THE KANSAS CITY COUNTRY CLUB KANSAS CITY, KS

THE EXECUTIVE CHEF OPPORTUNITY AT THE KANSAS CITY COUNTRY CLUB

The Kansas City Country Club currently celebrating their 125th year is a traditional, private, family-oriented country club and is one of the oldest most exclusive country clubs west of the Mississippi River. The Club has a proud heritage and was founded on a strong love of the game of golf. This is a wonderful leadership opportunity for an Executive Chef looking to spearhead the culinary operations and services for the entire club and be an integral part of dining venue renovations that are currently underway.

The Executive Chef is responsible for all food production and oversees 2 Sous Chefs, Banquet Chef, Pastry Chef, and line cooks. The Executive Chef should have skill for identifying, hiring, training, and mentoring high potential talent, should create and maintain a positive work culture, and be well versed in developing and writing innovative and frequently changing menus, food purchasing, and recipe development. They will be responsible for the learning and development of the culinary team and should not only create an environment of continued education and career growth, but a fun and engaging workplace that retains talent. Experience developing and monitoring food and labor budgets for the department and maintaining the highest professional food quality and sanitation standards is also required.

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

ABOUT THE CLUB

With 127 founding members the Club was originally located at the current site of Loose Park in Missouri; a site of great historical significance as a major battle line during the civil war. For its first thirty years, the Club existed on a handshake deal paying \$1 a year lease for the land and all property taxes. When the land was sold in 1926 the Club relocated to its current location in Mission Hills, Kansas. Renowned golf course architect, A.W. Tillinghast, was involved in the design of the new golf course.

Over the years The Kansas City Country Club has hosted many regional and national tournaments including the first Trans-Mississippi Amateur. A number of great players have called the Club their home course through the years. The Club is also home to five-time British Open Champion, Tom Watson. The skills Mr. Watson learned from long-time club professional Stan Thirsk helped him win eight major championships, and it all started at this Club.

Polo was once an important part of the Club's traditions, both at the Loose Park site and in Mission Hills. Interest was lost in the sport in the 1940's. By the 1950's, the land had been abandoned and it wasn't until 40 years later that the golf course would be modified to take in the land and also provide for a wonderful practice facility.

FOOD & BEVERAGE PROGRAM

KCCC is open year-round and used frequently by Members, most of whom live locally, and view the Club as their favorite place to dine. The Club has two kitchens. The main kitchen services all banquet event spaces, Clubhouse and Brick Patio dining. The Pool kitchen services the entire pool deck and poolside dining spaces.

The Clubhouse dining room and terrace are currently under a renovation, which includes a remodel of the indoor and outdoor dining areas, and adds a new bar for a casually elegant pre dinner cocktail experience. The new space is set to open in September/October 2021. Additional renovations to other areas of the Club are tentatively planned for 2023.

Within the Clubhouse Members also have the choice of a more casual space with a kid's activity room and a Tavern which is currently casual dining for adults only.

Poolside dining is available in an airconditioned pool pavilion, at outdoor tables, or for Members who wish to dine in their lounge chairs.

Members may order food to go, pick up through a mobile app, and there is a grab and go station for golfers.

Banquet and Member events take place year-round, and the Executive Chef is heavily involved in menu writing and making sure each year event is better than the last!

The Club has a fully functioning and well used herb and vegetable garden that the EC will be involved in planning and utilizing in Club Menus as well as Beehives from which the Club utilizes and sells their own honey. The club has 11 wood burning fire places which add to the ambiance and coziness of the Club in the winter months.

THE KANSAS CITY COUNTRY CLUB BY THE NUMBERS:

- 1896 is the year the club was established
- 573 members in all categories
- \$9M in total operating revenue
- \$2.5M in F&B revenue
- 60,000 sq. ft. clubhouse
- 55% a la carte; 45% banquet business
- 2 kitchens: Main Clubhouse and Pool
- 50 kitchen employees in peak season
- 185 total employees in peak season
- 15,000 rounds of golf per year
- 60 average age of membership

THE KANSAS CITY COUNTRY CLUB WEB SITE: www.kccc.com.

ORGANIZATIONAL STRUCTURE

Kansas City Country Club operates under the General Manager/Chief Operating Officer organizational structure. The Executive Chef reports directly to the General Manager and works closely with AGM, F&B Director and Events Team.

In peak season the Club has 50 kitchen staff members including the Pool Café Staff.

EXECUTIVE CHEF JOB DESCRIPTION

Leadership

- Be a collaborative team player who is willing to be “hands on” and work with the team side by side each day doing whatever it takes to deliver the Member experience.
- 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 for 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.

- Establish and consistently enhance 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 assure a cohesive experience that consistently exceeds the expectations of members and guests.
- Cook or directly supervise the cooking of items that require skillful preparation.
- 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.
- Have a sense of “fun and approachability” and maintain a calm under pressure “cool demeanor” in all situations.

Operations

- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Evaluate food products to assure that quality standards are consistently attained.
- Maintain and update 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; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.

Membership

- Have a heart for hospitality, embrace, appreciate, promote, and elevate the friendly, sophisticated and grace of the team at The Kansas City Country Club.
- Be comfortable and happy engaging with Membership with menu planning and throughout the F&B outlets at the Club, visiting tables and engaging with Members.
- Welcome, encourage and engage in regular feedback from members.
- Be responsive to members’ requests for menu selections, event planning, etc., strive every day to get to “yes”.
- Develop menus that elevate club favorites yet provide exciting new options through regular changes and specials.

Financial

- Plan menus with the Food and Beverage Director, Banquet Team and General Manager for all food outlets in the club and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and 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.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with member satisfaction goals.
- 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.
- Review and approve product purchase specifications.
- Maintain strong relationships with local vendors to ensure the best prices for the best quality products.

INITIAL PRIORITIES

- Evaluate and set appropriate and necessary standards of operation, execution and delivery within the culinary

operation, taking ownership for the entire experience from production to final delivery of the end product, while working closely with the FOH leadership team.

- Implement effective daily, weekly and monthly communication across the culinary team.
- Establish a leadership and mentoring role in the kitchen, developing young talent, while exposing tenured team to new ideas and techniques.
- Build relationships with the Culinary and FOH teams. Learn about the teams' individual backgrounds and experiences and establish a lead with care culture.
- Create an innovative, relevant, consistently interesting a la carte menu that provides members with competitively priced and desirable options that are reflective of the majority of members' interests and tastes.
- Continue to raise the bar with member events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Has 10 years of luxury culinary experience as an Executive Chef
- Preferably, has a culinary or related degree.
- Is a dynamic, creative, empathetic and caring individual who communicates well with staff and Members.
- Has exceptional cooking skills, with the ability to train, mentor and manage a large kitchen staff.
- Has experience planning and monitoring all food-production-related costs.
- Successful experience developing food purchase specifications and standard recipes.
- Has a proven track record of maintaining food quality and sanitation standards.
- Is experienced with technology including POS systems such as Northstar, Microsoft Excel, Word, Outlook, Avero, Cheftech, etc.
- Food Safety Certified.

SALARY & BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefit package including ACF 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.

Preparing a thoughtful cover letter, clearly articulating your “fit” with the profile and the above noted expectations and requirements is necessary. Your letter should be addressed to Mr. Nathan M. Stewart, CCM, COO/General Manager, The Kansas City Country Club, and clearly articulate why you want to be considered for this position at this stage of your career and why The Kansas City Country Club and its geographic location 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 Tuesday, August 24th, 2021. Candidate selections will occur early September with first interviews expected in mid-late September 2021 and second interviews a short time later. The new candidate should assume his/her role shortly thereafter.

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

“Last Name, First Name - Resume”

“Last Name, First Name Cover Letter – “Kansas City Country Club”

(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 Katy Eliades: Katy@kkandw.com

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