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EXECUTIVE CHEF PROFILE: THE OCEAN CLUB OF FLORIDA OCEAN RIDGE, FL

THE EXECUTIVE CHEF OPPORTUNITY AT THE OCEAN CLUB OF FLORIDA

The Executive Chef position at The Ocean Club of Florida is an exciting opportunity to be part of a caring and driven team at a classic Florida Club. The Club is situated on the barrier island of Ocean Ridge and straddles A1A with the main clubhouse situated on the beach and tennis courts, fitness center and boat slips sitting on the Intercoastal waterway. The Ocean Club of Florida is currently under a full pool, pool deck and cabana renovation. The renovation is set to begin a phased re-opening in September with all new facilities up and running by January 2022. The club also boasts a tennis and fitness center with some of the best kept courts in South Florida. The successful Executive Chef candidate will be a part of raising the bar with new and creative culinary offerings, while preserving the club's core classics and raising presentation and quality of food. The new Executive Chef will have a proven track record of leading and developing teams, having fun and being a hands-on engaged caring leader who is prepared to work alongside the team daily. This legacy club promotes a culture of family with both its members and team, and the successful candidate will embrace respect and invest the longevity of both constituents.

HISTORY OF THE OCEAN CLUB OF FLORIDA

The Ocean Club of Florida was initially developed by Carleton Blunt who alongside Stuart B. Inglehart, Stuart McCampbell and A. Innes Mackenzie signed the articles of Incorporation on April 26th, 1962. Mr. Blunt, founder of The Country Club of Florida sensed the need for his members to have a nonprofit Social Club on the Ocean for dining, bathing, and other activities. Mr. Inglehart strongly concurred and suggested that they acquire an ocean front property that was not too distant from their golfing facility and establish a beach club complex. The idea received enthusiastic support and the plan of action commenced. The Club has undergone several changes and improvements over the years including \$4 million renovation of its Club House Dining Facility that was completed in November 2006.

THE OCEAN CLUB OF FLORIDA MISSION

The Ocean Club of Florida was established in 1962 as a classic Florida beach, dining, and tennis club set on a beautiful barrier island property stretching from the Atlantic Ocean to the intracoastal. At the core of the Club's mission is our commitment to members who seek the shared values of integrity, friendship, family traditions, loyalty to staff, and love of a timeless, understated Florida experience. The Club's mission is supported by a staff dedicated to delivering excellent service to members, their families, and guests

THE OCEAN CLUB OF FLORIDA BY THE NUMBERS

- \$50,000.00 initiation fee
- 6,500 sq. ft clubhouse
- 434 Members
- 78 Average age of Members
- 67 FTE employees and 13 seasonal
- 2 Kitchens
- 16 Culinary employees
- 52,441 Covers per year

- \$5.4 Million gross revenue
- \$2.1 Million F&B revenue
- 97% ala carte and 3% catering business

THE OCEAN CLUB OF FLORIDA WEBSITE: www.oceanclubofflorida.com

THE OCEAN CLUB OF FLORIDA FOOD AND BEVERAGE OPERATIONS

The Ocean Club of Florida has two main kitchens. The upstairs kitchen services The Coral Room and Bar, both of which have ocean views and stretch along the clubhouse. The upstairs dining also includes The Pineapple Room, Terrace and a board room, all of which can be used for private dining or larger parties.

The downstairs kitchen services the pool café, pool deck, cabanas, and beach. At lunch Members can dine while enjoying the pool and beach chaise lounges, in their cabanas or in the pool café. Lunch is served both poolside and inside the Coral Room daily 11:00am – 5:00pm. Dinner is served from 6:00pm – 9:00pm on Thursday through Tuesday. The club is closed for dinner on Wednesday evenings. Typically, the club hosts 125 covers per day for lunch and 100 covers per day dinner.

The club holds regular Member events, largest of these is Easter Brunch, with over 450 lunch covers and 150 for dinner. The club typically hosts two weddings per year and a small number of private events. Member events and Bridge banquets are hosted in the Ocean Room.

The Executive Chef would be interacting with and sit on the House Committee.

ORGANIZATIONAL STRUCTURE

The Executive Chef reports directly to the General Manager and is responsible for supervision of the entire culinary team including two sous chefs and part time pastry chef.

EXECUTIVE CHEF POSITION OVERVIEW

The Executive Chef at The Ocean Club is responsible for all food production, including that sold in restaurants, bars, and for Member events. He or she develops menus, food purchase specifications and recipes, and develops and monitors food and labor budgets for the department. The executive chef maintains the highest professional food quality and sanitation standards. He or she understands that all food must be consistently outstanding, creative and beautifully presented ensuring that the consistency and quality of food is just as important for Members dining for a casual lunch time as it is for more formal a la carte dinners. The Executive chef should have experience at a similar size club, hotel, resort or restaurant and be driven by building deep and long-lasting relationships with a tenured, passionate and caring team of employees.

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef (EC) at The Ocean Club is accountable for directing and maintaining the administration, organization, and development of the Culinary Department for the club. He or she is responsible for the creative development and implementation of all menus, food production, and presentation. He or she is also accountable for the financial performance of their department while maintaining the highest professional food quality and sanitation standards. He or she is also responsible for the overall morale of kitchen staff.

The EC will be an excellent and proactive communicator to all interested parties within the club. They should be used to planning, providing detailed instructions for the team and exciting menu descriptions for Members.

The EC is responsible for ensuring that all food is consistently outstanding. The EC knows that quality and consistency are essential to successful culinary operations and understands that consistently producing the poolside salads and burgers is just as important to the member experience as producing an elegant, a la carte dinner.

The EC is responsible for inspiring culinary pride in the meals that the team produce and approaches each item on the plate with equal motivation and focus.

The EC and his or her team create and update menus daily and weekly, incorporating daily and weekly features, and develop and document recipes and controls to ensure consistency. Creativity, not just variety, is essential in planning menus and events for the Members of The Ocean Club. With excellent resources at the culinary team's disposal, thinking "outside-of-the-box" for Member dining experiences and events is welcomed and encouraged!

The EC leads the BOH initiative relative to accident prevention, training and retention of staff, and sanitation and safety standards. The EC pays sharp attention to detail, enforces the highest standards of sanitation and safety, and ensures that all BOH staff approach the standards with the same level of focus. The kitchen must always be extremely organized and clean: from walk-ins to *mise en place*.

The EC stays current on culinary trends and is well-versed in accommodating a variety of food allergies and intolerances. The EC incorporates gluten-free and healthy items on the menu and trains all staff in the proper handling of gluten-free dishes and requests.

The EC 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 always approachable.

The EC is responsive to club member and team member requests and strives to find creative ways to accommodate reasonable requests. He or she welcomes others' opinions yet holds his or her ground to maintain the highest level of quality and standards. The EC welcomes feedback, constructive criticism and suggestions from members and staff.

The EC is a hands-on team builder who mentors kitchen staff and develops a pipeline of talented and creative individuals and interns by building a reputation as an excellent learning and training ground for up-and-coming culinarians. The EC shows a genuine interest in the future and personal growth of the staff.

The EC leads a trained and respectful staff. He or she teaches and mentors the staff but is also teachable. The EC realizes that he or she can learn from every team member (kitchen and FOH staff). The club also fully supports ongoing education and professional development for its EC and culinary team.

The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget and provides food purchase specifications to control food quality and costs.

The EC is responsible for leading the product knowledge training for FOH personnel through daily pre-meal meetings and special food knowledge training programs.

The EC works as a cohesive team player with the managers and staff of The Ocean Club to develop information sharing, good communication, superior internal and external customer relationships and high-performance teamwork to achieve club objectives.

The EC is responsible for providing quality employee "family" meals and recognizes that the care and attention put into family meals directly impacts the team morale and care and attention the team put into producing Member meals.

Ultimately, the executive chef of The Ocean Club of Florida is an important and positive face of culinary operations. He or she is an integral part of the overall success of the operation and is a strong influencer on each constituency he or she interfaces with while performing his or her duties. The responsibility to lead this facet of the organization from a passionate, creative, supportive, progressive, and team-focused perspective is of critical importance for long-term success. The EC is a team player that is interested and engaged in making The Ocean Club a great place to be and work.

INITIAL PRIORITIES

- Build strong relationships with the team from day one. Work alongside, assist, and understand the operations as well as evaluate and continue to develop, train and mentor the culinary team while promoting fairness and consistency.
- Be present, available and build a strong foundation of communication within the culinary, front of house and club team members.
- Learn Members' names and culinary and dining preferences. Understand the Members to meet their requirements and understand what matters most to them. Earn member trust by instilling confidence through continued enhanced operations and visibility.
- Continue to focus on delivering **consistency** and the **highest quality** in *a la carte* dining.
- Build relationships with local vendors, fishers, etc., to continue the club's strong focus on locally sourced, quality ingredients.
- Evaluate and set appropriate and necessary standards and systems of operation, execution, and delivery within the culinary operation, taking ownership for the entire experience from production to final delivery of end product, while working closely and positively with the FOH leadership team.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Has a degree in Culinary Arts and/or other Hospitality Management focus.
- Has 10 years food production and management experience in a similar role at similar club.
- Has achieved or is working towards Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Is experienced with technology including POS systems such as Jonas, and Microsoft Excel, Word, Outlook, Avero, Cheftech, etc.
- Is an effective and passionate leader and culinary professional with a proven track record of providing high-level services with a personality that is commensurately appropriate to The Ocean Club. Previous private club and/or luxury hotel, high end restaurant experience is desirable.
- Is a confident, proactive team builder who has a history of attracting, developing, and retaining high performing staff.
- Has strong leadership skills with verifiable strengths in inspirational, hands-on leadership, financial performance, and people skills. He or she has a passion for excellence that is contagious to all that serve with him or her and is a lifelong learner with a calling to serve others.
- Has strong communications skills; both verbal and written and a track record of communicating clearly and often with staff and other departments.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The Club offers an excellent bonus and benefit package including professional development.

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 in your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to Mr. Joseph Pavone, General Manager and clearly articulate why you want to be considered for this position at this stage of your career and why The Ocean Club of Florida and the Boynton Beach area will likely be a "fit" to you, your family and the Club if selected.

You must apply for this role as soon as possible but no later than August 17th, 2021. Candidate selections will occur in late August with first Interviews expected in early-September 2021 and second interviews a short time later. The new candidate should assume his/her role in early October.

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

“Last Name, First Name - Resume” and

“Last Name, First Name - Cover Letter – The Ocean Club of Florida

(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 Holly Weiss: holly@kkandw.com

LEAD SEARCH EXECUTIVE

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