



POSITION SUMMARY:

River Club is looking for its next Executive Chef. The successful candidate will be a talented culinary professional that will establish and work well with the entire culinary and service team by implementing culinary standards and programs that continuously strive to increase member and guest satisfaction. Food quality, consistency, menu variety, speed of service, cost controls, and presentation are vital areas of focus. Expected to possess a skill set in all areas of food service, a commitment to excellence daily, and serve as a true mentor and leader for the culinary family at River Club.

Located less than an hour north of downtown Atlanta, GA in the historic suburb of Suwanee, The River Club boasts a 2005 Greg Norman-designed track that has hosted two US Open Qualifiers and most recently the host of the Georgia State Mid-Amateur Championship. The Lakeside Sports Center featuring 3 pools, 8 tennis courts, and a 24 hour fitness center; the Retreat, a full-service spa; and the clubhouse - The Lodge, built in 2008 - make The River Club the most sought-after residential community and membership in the Atlanta area.

Ultimately, the Executive Chef of River Club is an important and positive face of culinary operations and is an integral part of the overall success of the operation. The responsibility to lead this facet of the organization from a passionate, creative, supportive, budget minded, progressive, and team-focused perspective is of critical importance for long-term success.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF:

- Evaluate and continue to provide new and exciting culinary experiences to River Club members and guests in both *a la carte* dining and member events, while balancing creative menu offerings with classic Country Club fare.
- Evaluate, recruit and continue to build, develop, train and mentor the culinary team.
- Provide creative plate and buffet/action station presentations.
- Plan and manage to budget goals.
- Learn members' names, their culinary and dining requirements (allergies) and preferences.
- Create/maintain signature "*River Club*" dish's.
- Enhance a culture of teamwork and respect in the kitchen and with FOH employees.
- Evaluate and set appropriate and necessary standards of operation, sanitation, execution and delivery within the culinary operation.

ORGANIZATIONAL STRUCTURE:

River Club operates under the COO/General Manager organizational structure. The Executive Chef reports to the General Manager.

CANDIDATE QUALIFICATIONS:

- Is a strong and passionate leader and culinary professional with a proven track record of providing high-level services with a personality that is commensurately appropriate to River Club. Previous private club experience is desirable.
- Has successfully led quality *a la carte* and banquet culinary operations. Candidates with success using seasonal, farm-to-table, locally grown and procured provisions; and providing innovative, healthy and clean food will be favored.
- Is a confident, proactive team builder who has a history of attracting, developing and retaining high performing team members.
- Has excellent communication skills and is personable and approachable in nature. Candidates must be comfortable interacting with members, guests, staff and vendors. Successful candidates also must be open to feedback and possess exceptional listening skills.
- Can consistently define, execute on and achieve goals and objectives. This includes proven and verifiable leadership qualities with the demonstrated ability to direct, coordinate and control all facets of an active culinary operation.
- Has verifiable strengths in inspirational leadership and financial performance. Successful candidates are adept at managing food and labor budgets as well as negotiating prices and contracts with vendors.
- Possesses computer skills including but not limited to Microsoft Outlook, Word, and Excel. Experience with EZLinks POS software and other technologies is a plus.
- Has experience in improving kitchen functionality through redesign and remodeling.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Degree in Culinary Arts and/or other Hospitality Management and five years food production and management experience; or 10 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, culinary skills and leadership abilities.
- Must be certified in food safety.

SALARY & BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers a bonus and benefit package.

Send Resume to:

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