

EXECUTIVE CHEF PROFILE: TPC SUMMERLIN LAS VEGAS, NV

(To apply click the link at the bottom of this file)

THE EXECUTIVE CHEF OPPORTUNITY AT TPC SUMMERLIN

TPC Summerlin is searching for a highly engaged, passionate and creative culinarian to join their professional management team and lead kitchen operations at this active, high-end, private club located in a vibrant Las Vegas suburb. If leadership, community, excellence, service, and the game of golf are values that are important to you, you may be a great fit for the TPC family of clubs and TPC Summerlin.

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

TPC SUMMERLIN AND THE COMMUNITY

TPC Summerlin, is a private, PGA TOUR-owned and operated club and is home to the annual [Shriners Hospitals for Children Open](#), which recently took place on November 1-4, 2018. This is the only PGA TOUR stop in Las Vegas.

TPC Summerlin's par-72, 7,243-yard layout was carved from rugged desert terrain by renowned golf course architect Bobby Weed with PGA TOUR veteran Fuzzy Zoeller serving as a consultant. In addition to *a la carte* dining and banquet space available in the 36,000-square foot clubhouse, the Lifestyle Center (located next to the clubhouse) offers members a fitness center, five lighted tennis courts, an aquatics complex, a spa, and a poolside café.

Howard Hughes Corporation's 22,500-acre, master planned community known as Summerlin, is one of America's most dynamic and exciting communities. The club and the community are located on the western rim of the Las Vegas Valley just over 10 miles from the famed Las Vegas strip and adjacent to Red Rock Canyon National Conservation Area. The Downtown Summerlin area is home to a 106-acre, open-air fashion, dining and entertainment destination.

Downtown Summerlin is also becoming known as the place for sports. The Vegas Golden Knights, the city's new NHL expansion franchise, recently put down roots in the community by opening City National Arena. The community is also planning to open a state-of-the-art, Triple-A baseball stadium called Las Vegas Ballpark.

TPC MISSION

The PGA TOUR's TPC Network is the golf industry leader that passionately supports the efforts of the PGA TOUR by engaging TOUR partners, hosting TOUR events, and serving TOUR players, members and guests at the highest level, all while making a financial contribution back to the PGA TOUR.

TPC CORE VALUES

LEADERSHIP: Our clubs and courses represent the leaders of the game of golf- the people who are a part of the PGA TOUR. We continually innovate and evolve to ensure that the experience at every TPC extends and enhances the stature of the TOUR. We are engaged and committed to doing the work that it takes to be great, ensuring that we accomplish more together than as individuals.

COMMUNITY: The TPC Network is committed to adding value to our communities. Whether it is generating revenue, being a meaningful philanthropic force, or simply creating the experiences that turn into lasting memories, our success is measured by our impact on the communities we serve.

EXCELLENCE: This is the standard we live up to, and all of our efforts are driven to achieve it. From the condition of our courses and how we respond to a member request, to the smallest detail associated with the clubhouse experience, everything we do is underscored by our pursuit of excellence. We will surround ourselves with people who share this passion for greatness, and will hold each other accountable for delivering excellence every day.

SERVICE: We are here to serve. We serve the PGA TOUR by generating financial support that adds value to the members of the TOUR and by acting as the public voice of the TOUR in our local communities. We serve our members and guests by creating outstanding experiences every time they visit one of our clubs. We also serve each other, collaborating, supporting, and helping one another accomplish our goals.

THE GAME: Golf's rich heritage is steeped in tradition. The game embodies many positive values, including integrity, honesty, responsibility and fair play- ideals that can be applied to every aspect of one's life. Through the PGA TOUR, we represent golf at its highest level – this is at the heart of who we are and what we do every day. We create environments and experiences that encourage this reverence. We live the values of the game through our actions and remember that it is a privilege to be a part of this game every day.

TPC SUMMERLIN BY THE NUMBERS:

- \$2.1M annual F&B revenue
- 55% a la carte vs. 45% banquet business
- 14 kitchen employees
- 2 kitchens – Main clubhouse and pool
- 18 weddings a year
- 43 average age of members
- 28,500 rounds of golf per year

FOOD & BEVERAGE OPERATIONS

The 36,000-square-foot, Southwestern-style clubhouse was built in 1991 and offers breakfast, lunch and dinner. There are three *a la carte* areas – all sharing the same menu – the casual lounge (seats 28), the more upscale main dining room (seats 56), and the patio (seats 56). All have stunning views of the golf course. Additionally, a snack bar kitchen is located at the pool.

The club also offers expansive banquet space and private meeting rooms including the Summerlin Room with panoramic views of the golf course.

TPC Summerlin is a year-round club however the most active months are from September through December and March through June. The clubhouse kitchen is opened year-round, from 6:00 a.m. to 9:00 p.m. for breakfast, lunch and dinner.

ORGANIZATIONAL STRUCTURE

The Executive Chef reports to the F&B Director. Staff that report directly to the Executive Chef include the sous chef, line cooks, ware-washers, and stewards. There are no committees at TPC Summerlin.

Please visit the TPC SUMMERLIN website [here](#).

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef (EC) at TPC Summerlin is responsible for planning and managing all aspects of food production for the Club's restaurant, lounge, snack bar, banquets, and employee dining. He or she establishes and develops culinary strategies to exceed member and guest expectations and meet business needs. The EC has the vision and the ability to lead and maximize team members' potentials by mentoring and inspiring both heart-of-house and front-of-house staff. He or she lives TPC's core values of leadership, community, excellence, service, and "the game."

LEADERSHIP

The EC is responsible for all food and beverage Heart-of-the-House (HOH) operations while working closely with Front-of-the-House (FOH) staff to ensure the delivery of **quality** and **consistency** in innovative services, products and offerings to members and guests.

The EC leads, manages, motivates, and directs kitchen staff to achieve the objectives set by the General Manager, F&B Director, and the EC. He or she creates the standards for kitchen policies and procedures, communicates these policies, and ensures that the policies are adhered to by all HOH staff throughout the Club.

The EC leads the HOH 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 HOH staff approach the standards with the same level of focus.

The EC holds himself or herself accountable for achieving strategic goals and objectives and, ultimately, results.

The EC ensures that the team creates and updates menus often, incorporating daily features. The EC should also be flexible and adaptable to making changes.

The EC has a proven track record of budgeting and controlling food and labor costs. He or she is adept at creating and managing multiple budgets and provides food purchase specifications to control food quality and costs. He or she also keeps a close watch on minimizing waste. The EC pays close attention and takes corrective action as needed to ensure that financial goals are met.

The EC works as a strategic and operational partner with TPC Summerlin managers and staff to develop information sharing, good communication, superior internal and external customer relationships and high-performance teamwork to achieve objectives.

The EC demonstrates business ethics and personal integrity. He or she is widely trusted and is a direct and truthful leader.

The EC provides oversight and leadership of food operation for clubhouse dining during the annual Shriners Hospitals for Children Open.

The EC and his or her team are responsible for planning and providing quality and healthy employee meals for club employees.

COMMUNITY

Philanthropy and providing an impact on the communities it serves are integral to TPC. The EC leads the process of identifying and supporting the community culinary outreach efforts of TPC Summerlin.

EXCELLENCE

The EC is responsible for maintaining five-star quality in food preparation and presentation through active participation in all functions from planning to plating, ensuring that all food is consistently outstanding. The EC understands that quality and consistency in producing and delivering TPC Classics such as the "Summerlin Dog" are just as important to the TPC Summerlin experience as producing an innovative wine dinner; and is responsible to ensure that his or her team approaches each activity with the same focus.

The EC proactively ensures that his or her team has the accountability, authority and resources necessary to manage, plan and execute the culinary program's culture of excellence. He or she approaches work with a sense of urgency and purpose and instills that into the team and those around them, allocates time and resources effectively when facing competing demands and deadlines, overcomes obstacles to accomplish challenging objectives that contribute to the member experience, and promotes feedback and ideas from team members.

The EC is someone who looks at mistakes as opportunities for improvement, and instills this mindset and outcome into his or her team, while at the same time epitomizing the perspective of being readily open and embracing of input.

SERVICE

The EC is responsive to guest and team member requests and strives to find creative ways to accommodate reasonable requests. He or she believes in the service philosophy: “the answer is ‘yes,’ what is the question” and instills that culture in his or her staff. He or she is interested in others’ views, even if they counter their own.

The EC is a team builder who mentors kitchen staff and develops a pipeline of talented and creative individuals by building a reputation as an excellent learning and training ground for up and coming culinarians.

The EC builds a culture of respect and requires that of his or her team; treating people fairly and with dignity and respect. He or she addresses conflict in a timely and proactive manner. The EC makes decisions and commits to a course of action with available information in a practical manner; he or she communicates that action as appropriate and ensures that it is executed in a timely fashion.

The EC is the face of culinary operations and should be comfortable conversing and interacting in both HOH and FOH settings as he or she interfaces with multiple and diverse constituencies (members, staff, vendors, etc.) throughout the day. The EC is visible and approachable to both members and staff. The EC must also be comfortable in front of the camera for media interviews, social media, membership communications, etc.

The EC proactively identifies and develops talent within and outside the Club while working closely with TPC’s HR department. He or she analyzes candidates’ job-related skills and competencies to ensure each placement decision maximizes team dynamics and talent utilization, as well as fits within the high performing team culture.

The EC is recognized and respected by his or her peers and can generate a following of cooks, students, and chefs that want to work at the Club and be a part of the EC’s high-performing team.

Consistency is imperative at TPC Summerlin and the EC should have standards and processes in place that ensure consistency in every meal that is served – in both *a la carte* and banquet operations. Processes, planning and training should also ensure that ticket times are carefully monitored and kept to a minimum.

The EC actively pursues learning and self-development and shares learning, innovations, and best practices with others. He or she promotes the professional development of the team and is willing to learn from others. He or she also performs, if needed, all methodology, technical and procedural requirements of the job.

THE GAME

The EC embodies the values that form the foundation of the game of golf including integrity, honesty, responsibility and fair play; and ensures that his or her team members reflect these values through their actions as well.

Ultimately, the Executive Chef of TPC Summerlin 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.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Evaluate train and mentor the culinary staff. Build an effective and cohesive team.
- Deliver consistency and high quality in *a la carte* and banquet operations.
- Listen to guests, members and staff and learn names as well as culinary and dining requirements (allergies, etc.) and preferences. Ensure that this information is recorded and used at all dining outlets.

- Evaluate, create, document and execute standards of operation and delivery; taking ownership for the entire experience from production to final delivery of the end-product, while working closely with the FOH management team.
- Review and evaluate menus and dining outlets and make changes as needed to embody the “TPC Summerlin culinary experience.”
- Build nightly specials that reflect member likes and needs.
- Manage to budgeted food and labor goals.

CANDIDATE QUALIFICATIONS

The successful candidate:

- 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 TPC Summerlin.
- Has successfully led dynamic and high-volume culinary operations with multiple dining outlets.
- Consistently defines and achieves goals and objectives. This includes proven and verifiable leadership qualities with the demonstrated ability to direct, coordinate and control all facets of an active food and beverage operation.
- Has strong management skills with verifiable strengths in inspirational leadership, financial performance, and people skills.
- Has thorough knowledge of menu planning for both restaurants and banquets, providing modern and current food preparation based on a solid foundation of cookery; and can plan and execute high-volume buffet and banquet cuisine that exceeds expectations.
- Is a confident, proactive team builder with a history of attracting, developing and retaining high performing staff.
- Has a solid reputation as a high quality chef, mentor, teacher, operator, and “game changer.”
- Possesses strong written and oral communications skills.
- Has a thorough knowledge of business and management principles involved in strategic planning, resource allocation, and production methods.
- Has exceptional craft skills and is well-versed in cuisine, baking and pastry.
- Organizes, prioritizes, delegates and follows-through on assignments.
- Motivates and maintains a cohesive team while managing and directing their performance.
- Promotes positive work relationships with other departments.
- Is a clear thinker, analyzing and resolving problems and exercising good judgement.
- Works well under pressure.
- Manages change effectively.
- Exhibits strong communication skills including verbal, listening and writing.
- Has strong presentation skills.
- Has excellent technical skills including Microsoft Office and other software applications. Knowledge of ChefTec, Kronos and Jonas systems is a plus.
- Makes decisions effectively and influences others positively.
- Has a track record of community involvement and outreach.

EDUCATIONAL & CERTIFICATION QUALIFICATIONS

- A minimum of eight years’ prior management experience at a five-star hotel or resort and/or a Platinum Club as an executive chef is required.
- A culinary degree from an accredited school is preferred.
- A certified executive chef from a professional certifying body is preferred.
- Certified in food safety is required.

SALARY & BENEFITS

Salary is open and commensurate with qualifications and experience. TPC Summerlin offers an excellent bonus and benefit package including ACF membership as well as matching 401(k) and pension plan.

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.

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

“Last Name, First Name Resume” &

“Last Name, First Name Cover Letter”

(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.

[For directions on how to upload your resume and cover letter click here.](#)

To apply for this position and upload your resume and cover letter [click here.](#)

If you have any questions please email Nan Fisher: nan@kkandw.com

LEAD SEARCH EXECUTIVE

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