

Maple Bluff Country Club

Executive Chef

Immediate opening for an experienced leader and culinary executive

Benefits Include:

Great Wages

Benefits Package

Golf Benefits

High Profile Position

Scenic Location

Free Staff Meals

Onsite Parking

Responsibilities

Hire, train, guide and discipline a team of 12+ kitchen team members including: sous chef, prep and line cooks, dish washers and snack bar attendants (seasonally).

Maintain accurate and timely completion of weekly ordering, receiving and maintenance of food inventory. Evaluate and react to vendor costs to maintain budget and food cost targets.

Establish effective kitchen controls by controlling waste, setting an annual budget, producing accurate and timely monthly inventory and financial reports and working on a weekly basis to maintain food and labor targets.

Develop and oversee execution of all menus (restaurant, special events, snack bar, banquets, weddings, etc.)

Produce food and serve meals in a timely manner while running multiple dining rooms and events.

Work closely with the Club Manager, Events Director and Beverage Manager to provide the highest level of food quality and consistency to the members and their guests.

Organize and develop systems to ensure a smooth food service operation. Establish and ensure daily and weekly responsibilities of all kitchen team members are completed.

Maintain the highest level of sanitation, as outlined by the Wisconsin Food Code standards of food safety and good practices. Train team on proper standards and food handling.

Consistently engage with the membership, receive their feedback and implement policies to assure that their needs are always being exceeded.

Qualifications

Completion of formal culinary program

Minimum of 10 years of kitchen experience

5 years of management/head chef experience in a full service restaurant.

2 years experience in banquet/ catering/ events venue

Strong sense of hospitality

Excellent communication skills

Enthusiastic, self-motivated

Ability to diplomatically deal with difficult situations and people, while exhibiting a high level of professionalism.

Understands the value of teamwork. Has the ability to collaborate and lead within and across teams.

Ability to read, write and verbally communicate effectively and professionally with team members, vendors, club members and guests.

Holds a current Certified Food Manager license.

The employee must regularly lift and/or move up to 10-25 pounds and may lift and/or move up to 50 pounds. Position requires longer hours of standing and exertion.

Interested?

Please send resume to

steveh@mbcc1899.com and/or robertad@mbcc1899.com
and 5 references.

Salary commensurate with experience