



## **Shoreacres – Lake Bluff, Illinois**

### ***A Top 50 Private Member Golf Club***

#### **Overview**

Shoreacres, a top 50 golf course in the world, is located in historic Lake Bluff, Illinois which is roughly an hour north of downtown Chicago. Founded in 1916 as an escape from the busier clubs at the time, Shoreacres has consistently provided its membership an opportunity to enjoy the peaceful and tranquil nature of the club as well as exemplary service from all staff. Understated elegance is what Shoreacres is all about. The membership is accustomed to world class experiences and Shoreacres is no exception. The membership cares deeply for their club and maintain it to standards that are unlike any other private club.

Facilities include 18 holes of golf, driving range, tennis courts, trap shooting and various dining outlets. Traditions at Shoreacres include historic men's and ladies tournaments throughout the season, Sunday BBQs on the Bluff, Holiday Events, and our 4th of July Celebration which includes our own fireworks display from Lake Michigan as well as many private member events.

#### **Position Summary – Executive Chef**

Shoreacres is seeking a dynamic leader as its next Executive Chef. The ideal candidate should be well versed in various international cuisine with a primary focus on fine dining and a la carte service. Aside from a few Club classics, the Executive Chef is expected to develop highly seasonal menus that are current with dining trends and appeal to the membership on a broad basis. A focus on scratch cooking, using the highest quality ingredients is required. The Executive Chef must be open and willing to listen to feedback on all items, an essential component to our success. It is typical to see members multiple times during the week, so nightly features and menu changes are expected frequently.



## **Essential Duties and Responsibilities**

- Provide the highest level of member service in accordance with Club standards by creating exciting and tasteful menus that appeal to a membership with varied tastes.
- Expand an already solid culinary program to be better by providing the highest quality dishes and consistently deliver food that is exceptional in every way.
- Work cohesively with the management team in the development and planning of club events.
- Responsible for the daily operation of the culinary department.
- Creation and implementation of control systems to monitor food purchasing, waste, and sanitation.
- Provide leadership for all culinary staff; mentor other employees in the food and beverage department.
- Champion and facilitate cooperation and communication between departments.
- Hire, train, develop, schedule, supervise, and evaluate all culinary staff.
- Represent the culinary component of the food and beverage department to the staff and the membership.
- Maintain a high level of visibility and accessibility to membership; receive and resolve inquiries and complaints in a timely manner with positivity and constructively.
- Seek feedback and input from membership to establish new food items and improve dining perception.
- Responsible for planning, staffing and execution of all food operations; prepare necessary data to create responsible budgets for capital and operational expenses.
- Ensure that high standards for quality are established are exceeded.



- Critiques menu items, sales history, and special functions to determine future needs and implement necessary changes for increased quality.
- Seeks out professional opportunities for continued education such as conferences, trade shows, etc.
- Ensure high standards for sanitation and maintenance of all kitchen and food equipment.
- Utilize a system of controls to minimize waste/theft and track cost.
- Responsible for inventory of all food items on a monthly basis.

### **Competencies and Qualifications**

- Minimum 10 years of progressive work experience within a private club, hotel, or fine dining setting; does not have to be all at Executive Chef level.
- Degree in Culinary Arts or relevant hospitality field, preferred.
- Knowledgeable in pairing wine, beer, and spirits with food.
- Well versed in various international cuisine with a primary focus on fine dining and a la carte service.
- Demonstrated ability to recruit, hire, train and lead line staff in a respectful and collaborative manner.
- Proven experience preparing and executing high quality banquet events for up to 500 people.
- Energy, poise, and presence to serve a discerning membership.
- Excellent written and verbal communication skills.
- Solid operational and financial skills with experience in budget development and execution.



- Technical experience in purchasing/price methods, POS updates, and hospitality-related software, as well as proficiency in Microsoft Office (Word, Excel & PowerPoint).
- Capable of a high degree of initiative and resourcefulness in directing the activities of the kitchen and be able to present a consummately professional and polished image to the membership and staff.
- Strong organizational skills and with ability to set priorities and delegate effectively with appropriate follow-through and oversight.
- Demonstrated ability to build and maintain a culinary team.

#### **Compensation and Benefits:**

- Competitive compensation commensurate with experience
- Benefits include:
  - Health benefits (medical, dental, vision)
  - 401(k) participation with generous club match
  - Dining allowance
  - Continuing education

*Shoreacres prides itself on providing a respectful and rewarding work environment for all staff and supports work-life balance. The off season allows the staff to enjoy a more moderate schedule while in season, staff receive the support they need deliver the Shoreacres experience. Shoreacres' members are very appreciative of the staff's dedication and efforts to ensure they receive the best experience each and every time they visit the Club.*

#### **Projected Start Date:**

Position available immediately

#### **Application Closing Date:**

May 1<sup>st</sup>

Interested and qualified applicants should submit their resume and cover letter in confidence to **both:**

Ryan Doerr at Strategic Club Solutions

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Nevena Jevtic, SHRM-CP at Strategic Club Solutions

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