

Candidate Profile

Executive Chef
Amarillo Country Club
Amarillo, Texas
Reports to: General Manager



Organization

Established in 1919, the Amarillo Country Club has been the home of relaxation and recreation for Amarillo's business and professional community for over a century.

Located in the middle of the Texas panhandle, Amarillo Country Club is this thriving metroplex's business and family-focused social epicenter. Its metropolitan area population is just over 300,000 residents and is a close 2-hour drive to Oklahoma City, Albuquerque, and Abilene and half a day's drive to Dallas/Fort Worth and Denver. Its business center clusters include oil and gas, food processing, agriculture, health services, manufacturing, and retail.

Encompassing 200 acres, the Club's amenities comprise of a 60,000 square foot clubhouse, 18 holes of championship golf, a tennis complex featuring four indoor courts with 2 hard-surface courts outdoors, a fitness center, resort-style swimming pool, children's center, 4 a la carte dining venues including outdoor seating, a variety of smaller banquet venues with a ballroom accommodating a sit-down event for around 250.

Currently, the Club is considering a \$7+ MM renovation plan to enhance the clubhouse, including upgraded dining areas and its recreational facilities. The Club membership will vote in February 2022 to approve this plan.

The Mission Statement at The Amarillo Country Club

To be a high-quality, fun home away from home for hardworking and accomplished families in the Texas panhandle.

The Vision Statement at Amarillo Country Club

To provide the membership, an inspiring, high-quality lifestyle Club committed to consistency and value while honoring our history and creating new traditions.

The Club considers its food and beverage amenities equal to its other amenities and plays a significant role in achieving its Club Mission and Vision. The most recent member survey asked if the Club should be one of their favorite places to dine in the Amarillo area. Achieving "Favorite Place" status does not mean the Club is every member's number one favorite place to dine. It does require the Club to be on every member's list of one of the top eateries they favor and frequent when they dine away from home.

Ninety-six percent of the members agreed it should, yet only 26% believe it currently is. The new Chef has a once in a lifetime opportunity to become part of turning this sentiment around. The Club's social environment with excellence in its a la carte dining and catering programs are core to the Club's success and everyday member happiness.

The successful Executive Chef candidate will become the Club's culinary thought leader who has the ability and passion for learning the palates of its membership and marrying their menus to them. The Chef will understand that the consistency of its offerings, tastes, flavors, presentation, deliciousness, and timeliness of delivery are the critical components to achieving success. Additionally, the Club has the opportunity to regain its status as one of the premier special event centers for Amarillo, post-Covid. It is committed to providing the necessary resources to achieve these goals.

Please click for a short video: <https://youtu.be/gLKADlpcqgw>

Amarillo Country Club by the Numbers

- 529 Full Dues Equivalent member families
- \$7.5 MM Total Revenue
- \$7,500 Initiating Fee
- \$8,800 Annual Full Dues
- \$2.5 M Total F&B Revenue with 60% a la carte and 40% catering (pre-Covid)
- 200 seating for a la carte dining with four venues including an outdoor patio
- 200 Fifty sit down and five hundred for reception Banquets & Catering
- 48% Food Cost - Thirty-Four percent Bar Cost
- 18 Hole Championship Golf Course
- 6 Tennis Courts - 4 indoor and two outdoor
- Resort-style family and recreational pool
- Fitness Center
- Children's Center
- Men's and Women's Locker Rooms

Candidate Requirements

The Amarillo Country Club Executive Chef (EC) candidate must possess and be able to exhibit a charismatic, coach training, "heart of a teacher" leadership style. The Executive Chef must be proficient and skilled in culinary leadership and production, including setting standards, best practices, standardized recipes, team development, member, and guest customer relations. The EC will be the key leader known to the employees and the membership as the responsible party for all culinary offerings at the Club. The EC must be visible and present in all food and beverage operations on a regular daily basis. The EC must demonstrate an open-door, approachable demeanor that leads and guides all culinary team members equally and proactively. The EC must be structured and organized to implement defined goals and initiatives to achieve the culinary brand, vision, and standard of offering an unparalleled Club dining experience in the Amarillo marketplace.

The EC will manage all culinary aspects of the Club's restaurants, bars, private events, cooking demonstrations, and member cooking event instruction. The EC will lead, motivate, and inspire a fun and thriving culinary mentorship culture while overseeing all team members' hiring, training, supervision, and performance. They will have complete responsibility for all back-of-the-house operations, including but not limited to purchasing, inventory, sanitation, and equipment maintenance.

EC candidates must deliver every day the highest in food quality and taste in all culinary offerings. Amarillo members are world-traveled, having dined in some of the world's finest restaurants, and expect no less at their Club. Consistency through training, mentoring, standardized recipes, plating guides, proper food timing, taste, and finish are the key talent characteristic that the Club is seeking in this position.

The EC's top goal is to develop and maintain a world-class, world-renowned culinary and service experience for Amarillo CC members and their guest's exclusive use while fostering a working environment in keeping with the theme, values, and vision statement of Amarillo Country Club. "Treating others the way you would like to be treated" for all members, guests, teammates, and vendor partners.

All employees of Amarillo CC ensure that the highest level of service is offered to its members by providing members with personal, gracious, and professional service at all times.

Education, Experience, and Additional Qualifications

- 5-10 years previous experience as an Executive Chef at a private Club or high-end restaurant, resort, or hotel, preferably in the South.
- Culinary Arts Degree from an accredited College / University apprenticeship program (Culinary Institute, Johnson and Wales, or European apprentice programs or University preferred).
- Having a first-hand knowledge and understanding of cooking Texan Cuisine and culture is a big plus.
- Earned their CEC designation from the ACF.
- Safe Serv Certified.

- Requires a high degree of administrative and executive ability, especially in terms of problem-solving and decision-making.
- Must have the ability to communicate with excellent oral and written communication skills.
- Must possess a working proficiency of computer skills and knowledge on all Amarillo's Software - MS - Exchange, Word, Excel, PowerPoint, Recipe and Cost Control software, and POS / Club Software Programs (Amarillo uses NorthStar proprietary software).
- Excellent human relations skills with a talent for motivating staff and members.
- Good organizational skills with the ability to work independently as well as with a team.
- Ability to function under pressure, set priorities, and adjust to changing conditions.
- Has a demonstrated high work ethic, patience, coach training leadership style, with a sense of responsibility for the EC leadership position.
- Applicant must possess a passion for providing high-quality member service and a commitment to exceeding expectations.

Competitive Compensation & Benefits

- This is a full-time salaried position with a complete benefits package.
- Paid time off.
- Health, Dental, per Amarillo's Employee Benefits Package.
- Long-term Disability Insurance
- Life Insurance is equal to one year's salary.
- 401k plan with 100% match to 3% of salary.
- Salary will be commensurate with qualifications and experience and range from \$90K to \$125K with a potential for a 15% bonus.
- Continuing Professional Education allowance.
- Competitive Amarillo area dining allowance.

Individuals who meet or exceed the established criteria detailed in this position profile and posting are encouraged to send a cover letter and resume.

!#\$: The preferred method of contact is email. Please send your cover letter and resume in PDF format, attached via email with the subject line: Executive Chef Search, Amarillo CC.

If sending via regular mail, please mark - Executive Chef, Amarillo CC - on the outside of your envelope. Thank you.

To be considered for this outstanding opportunity all cover letters and resumes should be received as soon as possible.

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