

CANDIDATE PROFILE

Executive Chef

Lago Mar Country Club
Plantation, FL



www.lagomarcc.com

The Organization

Lago Mar Country Club is a premier private golf club in South Florida, just 20 minutes from Ft. Lauderdale and Hollywood. The Club offers an ideal relaxed, family-friendly atmosphere. Receive a warm welcome upon your arrival and a carefree experience during your visit to Lago Mar the first time and every time. We invite you to immerse yourself in a space that's more than just a country club, but a community of friendships.

For the golfer, there is no better experience than a fabulous Plantation golf course in a spectacular setting. The course enables golfers of all skill levels to enjoy a round and features a Kipp Schulties-redesigned 18-hole course on beautiful rolling terrain. The course has impressive water features and offers challenges at every hole.

The Club recently opened its newly rebuilt kitchen and is excited to see what comes out of it with a new Executive Chef at the helm. This is a real opportunity to establish a "new normal" for the Club and its members. The Club offers all of the traditional holiday events, golf and tennis tournaments and theme nights, but also wants to explore what the Membership wants from their club. There is a great deal of potential to really engage with this Membership and help strengthen the great culture that already exists.

Further phases of facility changes will include dining spaces, bars, the cart staging area and the golf shop. The Club is privately owned by two people who share lifelong affinities for Lago Mar and its members.

Position Overview

The Executive Chef reports directly to the Club's General Manager and is expected to be a visible and accessible culinary leader who collaborates with senior staff and the culinary team. The Executive Chef must have the ability to balance member needs with the budgetary goals established by the ownership and General Manager.

The Executive Chef's mission is to consistently provide exceptional culinary experiences for the members in a casually elegant, "home away from home" atmosphere. The Executive Chef is expected to stay current on culinary trends, updating menus accordingly and offering creative new items alongside traditional favorites to keep members engaged and returning to the Club multiple times each week.

Very strong administrative and financial management skills are also required to proactively control food and labor costs. This cannot be overstated. High integrity, strong character and superior communication skills are highly valued traits for the position. The Club wants to know and enjoy its Chef as much as the food that comes out of the kitchen.

Responsibilities

- The oversight and professional direction of the culinary team.
- Maintain a collaborative atmosphere with the service team and management.
- Actively participate in producing meals while balancing administrative needs-as of now, this is a working chef position.
- Recruit, train, evaluate and mentor the culinary team. Evaluations will be ongoing and include a formal annual review for all staff members. Implement and enforce employee policies in accordance with the Employee Handbook on a consistent basis.
- Respond to member comments and requests in a timely and positive manner.
- Engage with ownership regularly to foster a reciprocal understanding of the respective visions of ownership and the team.
- The Executive Chef will emphasize a "member-first" service culture within the parameters set forth in budgets and the accompanying objectives.
- The Executive Chef is expected to "set the pace" for the staff and actively promote a positive, safe and drug free work environment where teamwork and cooperation are emphasized.
- Responsibility for the administrative management and financial reporting for all culinary operations in accordance with acceptable accounting procedures. Such duties will involve supervision and employing best practices in relation to proper ordering, receiving, inventory, storage and distribution of food products as well as all staff scheduling and management.
- The production and costing of all menus.
- Meet on a regular basis with the management team and related staff regarding planning and preparation of all menu changes and preparation for all Club events.
- Work with relevant member committees to receive timely feedback and to share ideas.
- Assist in the planning of departmental annual operations and capital budgets including policies based upon approved and written goals and objectives for the department and the Club.
- The visibility and accessibility of the Executive Chef are paramount while maintaining the highest standards of the Food and Beverage outlets.

Requirements

- A minimum of five years as an Executive Chef, Executive Sous Chef or comparable in a medium volume, diverse private club, hotel and/or resort.
- A career path marked by stability and professional achievement with impeccable and verifiable references.
- A culinary degree from an accredited institution. ACF membership is preferred or evidence of strong continued professional development.

- A broad-based culinary background including a thorough working knowledge of a variety of cuisines.
- Strong administrative and financial skills and a working knowledge of computer programs and POS systems.
- A commitment to the profession and culinary excellence.

Competitive Compensation

- A competitive base salary and annual performance bonus
- Health insurance in accordance with Club policy
- Professional association dues and expenses to be determined in each year's operating budget
- Standard benefits
- Relocation assistance

To be Considered

Professionals who meet or exceed the established criteria are encouraged to send a compelling cover letter addressed to Mr. Ernie Ruiz, General Manager outlining their qualifications, experience, interests and why Lago Mar Country Club will be beneficial for you, your family and your career along with their resume to:



Thomas J. Noyes, CCM, CCE
Principal & Search Consultant

✉ tnoyes@gsiexecutivesearch.com
☎ 941-525-3211

