

Candidate Profile

Executive Chef
Moorings Golf & Country Club
Naples, FL
www.mooringscc.com



Organization Overview

The Moorings Golf & Country Club is an 18-hole, par 63, private golf course located in the heart of Naples, just two blocks west of US 41 and two blocks east of the Gulf of Mexico. The well-manicured course provides a fun player-friendly atmosphere while challenging golfers of all abilities. This golf course gives you the ability to think about your shot placement and course management on each hole.

Golf, Social, and Dining Facts:

- 18 Holes
- Nine Par 3 and nine Par 4 holes
- Play golf in 3 hours or less
- Ability to walk anytime
- Men's & Women's Leagues
- New Rational Oven with more new equipment coming in 2023
- Themed dinners, parties, & buffets
- Twi-Night golf
- Practice putting green
- Practice chipping green
- PGA professionals
- Two trackman suites
- Kitchen & Dining Room remodel scheduled for April 2023

There are men's and women's golf associations. Both 18- and 9-hole groups for men, women and Twi-Night golf for friendly competition are scheduled each week during the season in addition to special golf events.

The Club has a robust social calendar. Non-golfers who want to meet people and make friends can enjoy the benefits of Social Membership. The Moorings is the perfect place for meeting new friends. Some of the wonderful gatherings held over the years is a Welcome Back Party for our members and a Bon Voyage at season's end. There are a wide variety of parties ranging from dinner with dancing and entertainment to theme events for July 4th, Memorial Day, Christmas, and other holidays. The Moorings is the place to be for happy hour and a casual or formal dinner. Twi-Night golf dinners are every Tuesday night and are also open to non-golfers as well. Additional amenities include two bocce courts with member leagues in place.

The Club has approximately 200 Golf Members and 100 Social Members with 40 employees providing excellent service to the membership. Club annual gross revenue is \$3,500,000. Food & Beverage revenue is \$770,000 annually. Dinner is served three nights per week in season and two nights per week in the off-season.

Cultural Basics

The successful candidate will understand that the highest priority is the consistent delivery of the highest quality food products. This individual will be creative, keeping the menus fresh and enticing for the members while embracing Club favorites. He or she must be a team builder, a consummate coach, and inspiring to the full Moorings team.

He or she must be willing to lead the culinary team through a kitchen and dining room remodel scheduled for April 2023. Also, work with a kitchen installation company on placement and layout of remodeled kitchen after construction.

Responsibilities

The Moorings Golf & Country Club seeks a dynamic working executive chef and culinary professional to provide consistent quality and hands-on leadership to its food and beverage program. The culinary professional must possess the background skills, and creativity necessary to enhance member dining for all tastes as well as be able to develop and execute events, traditional Club functions and holiday events for the enjoyment of a sophisticated membership. The Executive Chef reports to the General Manager and supervises the sous chef, line cooks, prep cooks, and dishwashers.

The executive chef is responsible for all food and pastry production, including banquet functions. This individual will develop menus, manage food purchase specifications and recipes, supervise production, develop and monitor food and labor budgets for the department, and maintain the highest professional food quality and sanitation standards.

Responsibilities include:

- Maintains quality of food products and ensures consistency in food delivery and standards.
- Understands Club favorites and tradition.
- Measures effectiveness of the Food and Beverage Department through the Food and Beverage profit and service performance of the facility.
- Directs ordering amounts, inventory levels, timing of orders, receiving, invoice settling, and equipment maintenance.
- Enables communication between line staff and the Director of Food and Beverage.
- Creates theme menus, ideas for ice sculptures, decorations, banquets, and special events.
- Creates recipes and support materials, such as recipe cards, descriptions, and/or pictures.
- Manages all major Food and Beverage Kitchen operating expenses, set margins, and manages against projections.
- Works with the Director of Food and Beverage on the analysis of financial results and budgeting.
- Ensures that a quality sanitation program is followed throughout the kitchen operation.
- Ensures proper monitoring of storage (including temperature setting) and rotation of food products to comply with Health Department regulations.
- Responsible for interviewing, hiring, training, planning, assigning, and directing work, evaluating performance, rewarding, and disciplining associates; addresses complaints and resolves problems.
- Creates special menus for "Gourmet Dinners" and presents the menus to members at those dinners or other events.
- Manages department members that may include, but is not limited to chefs, cooks, stewards, and bakers.
- Assures that effective orientation and training are given to each new associate. Develops ongoing training programs.

- Monitors business volume forecast and plans accordingly in areas of workforce, productivity, costs, and other expenses.
- Responsible for implementing and maintaining excellent service to achieve guest satisfaction.
- Communicates any changes or new policies and procedures to the department.
- Conducts staff meetings with subordinates.
- Maintains flexibility to take on new and different tasks as directed by the Department Manager.
- Incorporates safe work practices in job performance.
- Attends staff meetings.
- Regular, timely, and predictable attendance.
- Be a confident, enthusiastic, and diplomatic spokesperson for the Club, fostering a climate of hospitality for all members and guests. Be visible, approachable, and available to both members and staff.

Job Knowledge, Core Competencies, and Expectations

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans menus with members and management team.
- Develops food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Ability to pair/match wine and food.
- Certified Executive Chef is a plus.
- Two-year degree in Culinary Arts and/or Hospitality Management degree and eight years food production and management experience; or five to seven years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills, and abilities.
- Must take ownership/responsibility for their department.
- A critical thinker who is also highly self-motivated.
- Proven and verifiable skills and accomplishments in the culinary field.
- Excellent verbal and written communication skills.
- Well trained and experience with club industry related IT and systems.
- Impeccable and verifiable references. All candidates will be subject to a thorough background review.
- A person of exceptional character-motivated, energetic, and friendly; dedicated to the culinary profession.
- The Club uses Jonas Accounting System and Software.
- Impeccable and verifiable references. All candidates will be subject to a thorough background review.
- A person of exceptional character-motivated, energetic, and friendly; dedicated to the culinary profession.
- Kitchen remodel experience preferred, but not required.

Compensation and Benefits

- Base salary and annual performance bonus
- Health insurance in accordance with Club policy
- Participation in the Club's 401k plan after 1 year of employment
- Standard Benefits

- Relocation expenses if necessary

The Club is committed to the principles of equal opportunity for all job applicants and employees. The Club will make reasonable accommodations for the known physical or mental disability or known medical condition of an applicant or employee, consistent with its legal obligations. The Club also wishes to participate in a timely, good faith, interactive process with any disabled applicant or employee to determine effective reasonable accommodations, if any, which can be made in response to a request for accommodation. Applicants and employees are invited to identify reasonable accommodations that can be made to assist them to perform the essential functions of the position they seek to occupy by contacting the General Manager.

Professionals who meet or exceed the established criteria are encouraged to contact: GSI Executive Search, Inc.

Send to:

GSI Executive Search

Ned Welc

ned@gsiexecutivesearch.com

440-796-7922