

CANDIDATE PROFILE

Executive Chef
The Country Club at Muirfield Village
Dublin, Ohio

www.tccmv.com



[Watch a short video here.](#)

The Organization

The Country Club at Muirfield Village is a private member-owned club located in the heart of Muirfield Village. With more than 44 years of tradition, the Club prides itself on being a family-oriented, comfortable private club committed to providing exceptional experiences.

The Club provides members with an 18-hole Jack Nicklaus signature design golf course in addition to seven Har-Tru tennis courts, four new pickleball courts, two platform courts, warming hut, a fitness center, new pool bar and café and outdoor swimming pool.

The clubhouse hosts multiple dining outlets, including the Nicklaus Room and Founders Lounge, both stunning adult dining spaces. The Golden Bear, Muirfield Village and Veranda dining rooms are comfortable spaces for family dining, and the newly renovated clubhouse patio is open seasonally. Banquet spaces include two ballrooms with combined seating for up to 200. A Halfway Window and a Pool Grille also operate seasonally.

The Country Club at Muirfield Village operates year-round, with a three-week shutdown in January for maintenance. Spring and summer are the busiest times of year, with peak banquet seasons running from April to June and October to December.

THE COUNTRY CLUB AT MUIRFIELD VILLAGE DETAILS:

- **Total Food and Beverage Revenue:** Approximately \$3.4 million, before service charge and tax
- **Food Revenue:** Approximately \$1.9 million
- **Beverage Revenue:** Approximately \$1.5 million
- **Banquet Revenue Share:** 21% of total food and beverage revenue
- **Food Budget Cost of Sales:** 40.5%
- **Golf:** 18-hole Jack Nicklaus signature design course
- **Tennis:** Seven Har-Tru courts
- **Pickleball:** Four courts

- **Banquet Capacity:** Two ballrooms, combined seating up to 200 guests

Position Overview

The Country Club at Muirfield Village is seeking an accomplished and innovative Executive Chef to lead all culinary operations and continue elevating the dining experience for members and guests. This is an exciting opportunity for a passionate culinary leader who thrives on creativity, team development, operational excellence and delivering exceptional food and service in a private club environment.

The Executive Chef serves as a key member of the Club's leadership team and is responsible for overseeing all culinary operations, including à la carte dining, banquet events, member events, carryout offerings and pool food service, while supervising the Sous Chef, line cooks, prep cooks, dishwashers and Pool Café managers. The successful candidate will inspire a talented culinary team while maintaining the highest standards of food quality, consistency, sanitation, financial performance and member satisfaction. The Executive Chef reports to the General Manager.

Responsibilities

LEADERSHIP & TEAM DEVELOPMENT

- Recruit, hire, train, mentor, schedule, supervise and evaluate culinary staff, including selection decisions, compensation adjustments and performance recognition.
- Foster a positive, respectful and collaborative kitchen culture.
- Provide coaching, cross-training and professional development opportunities.
- Promote effective communication between the culinary and front-of-house teams.

CULINARY OPERATIONS

- Direct all food production for à la carte dining, banquets, member events, pool café and carryout operations.
- Develop creative menus with the Food & Beverage Director.
- Establish recipes, presentation standards and food specifications to ensure consistently high quality and minimize food costs.
- Cook or directly supervise preparation of complex menu items.
- Interact regularly with members in the dining room to gather feedback and enhance the dining experience.
- Plan and manage the employee meal program.

FINANCIAL MANAGEMENT

- Develop and manage food and labor budgets.
- Control food costs through purchasing, portion control, waste reduction and inventory controls.
- Assist in establishing menu pricing.
- Monitor financial performance and implement corrective action as needed.

SAFETY & COMPLIANCE

- Maintain the highest sanitation, food safety and cleanliness standards.
- Ensure compliance with health regulations.
- Maintain kitchen equipment and preventive maintenance schedules.
- Implement safety training and accident-prevention programs.

OTHER DUTIES

- Schedule kitchen staff and ensure kitchen representatives attend service line-ups.
- Develop and update written policies and procedures to enhance and measure quality, reflecting state-of-the-art techniques.
- Attend food and beverage staff and management meetings.
- Approve the requisition of products and food supplies.
- Participate as a member of the House and Social Committee, providing culinary input for Club events and programming.

Qualifications, Education & Experience

- Minimum 10 years of progressive culinary leadership experience.
- At least three years of experience as an Executive Chef in a comparable private club, resort, luxury hotel or upscale restaurant.
- Private member-owned club experience highly preferred.
- Strong financial acumen, including budgeting, food cost, labor management, purchasing and inventory control.
- Exceptional leadership, coaching and communication skills.
- Bachelor's degree in culinary arts or hospitality management preferred.
- Certified Executive Chef (CEC) credential or active pursuit of certification preferred.
- Current food safety certification required.

Compensation & Benefits

- Competitive base salary based on experience.
- Annual bonus opportunity up to \$10,000.
- Comprehensive benefits package.
- Paid vacation in accordance with the Employee Handbook.
- 401(k) with employer match after one year of employment.

To Be Considered

Please send a cover letter outlining your career progression choices, a resume, references and salary requirements addressed to Domenick Mancini, General Manager.

All employment offers are pending satisfactory results from a background investigation and appropriate reference verification.

Professionals who meet or exceed the established criteria are encouraged to contact GSI Executive Search as early as possible.



Scott McNett
Managing Principal

 scott@gsiexecutivesearch.com

 314-854-1321



Ned Welc, CCM, CCE
Principal / Interim Lead

 ned@gsiexecutivesearch.com

 440-796-7922

