

CANDIDATE PROFILE

Executive Sous Chef
Prairie Dunes Country Club
Hutchinson, Kansas

www.prairiedunes.com



[Watch a short video here.](#)

Organization

Prairie Dunes Country Club in Hutchinson, Kansas is an elite golfing destination. Ranked #23 in America's 100 Greatest Golf Courses by Golf Digest (2023-2024), #11 in Best Classic Courses by Golf Week (2020-2021), and #18 in the Top 100 Courses in the U.S. by Golf Magazine (2019-2020), with an additional #31 ranking in the Top 100 Courses in the World (2020-2021), Prairie Dunes is a beacon of prestige.

Founded in 1935 by Emerson Carey, founder of Carey Salt Company, and his four sons, Prairie Dunes enlisted Perry Maxwell, renowned for Southern Hills and Augusta National, to design the course on a vast 480-acre canvas. Despite challenges, including a tornado, the resilient course opened its first nine holes on September 13, 1937—a testament to dedication and vision.

Beyond golf, Prairie Dunes offers a complete array of amenities—a traditional country club experience. Prairie Dunes is home to multiple dining outlets, indoor and outdoor tennis and pickleball courts, a state-of-the-art fitness center, an outdoor pool and a vibrant social calendar. Membership categories cater to varied interests, ensuring an ideal fit for all members.

Prairie Dunes is a living testament to history and a Kansas treasure. With a links-style design reminiscent of Scottish seaside gems, it's a unique opportunity for golfers worldwide and a legacy that spans generations.

By the Numbers

- 3 dining rooms, 1 lounge, 1 pool gazebo and a patio
- 18-hole championship golf course (ranked in the top 25 of every published ranking)
- 32 rooms/48 beds of on-site lodging

- A fitness facility
- 3 indoor tennis courts (dual lined for pickleball), 4 outdoor tennis courts
- \$2.6 million in F&B revenue

Responsibilities

The Executive Sous Chef at Prairie Dunes Country Club assists the Executive Chef in overseeing the culinary operations of the club, ensuring high-quality food preparation and presentation. This role involves supervising kitchen staff, maintaining kitchen standards and contributing to menu development, all while ensuring member satisfaction and adherence to budgetary guidelines.

Kitchen Management

- Assist the Executive Chef in daily kitchen operations, including food preparation, cooking and presentation.
- Supervise kitchen staff, including line cooks, prep cooks and dishwashers, ensuring efficient and effective performance.
- Oversee inventory management, ensuring adequate stock levels of ingredients and supplies.

Menu Development

- Collaborate with the Executive Chef to create and update menus that reflect seasonal ingredients, member preferences and current culinary trends.
- Assist in designing special event menus and themed dining experiences.
- Contribute innovative ideas for new dishes and presentation techniques.

Quality Control

- Ensure all food items are prepared to the highest standards of quality, taste and presentation.
- Monitor portion sizes and consistency of dishes served.
- Conduct regular kitchen inspections to maintain cleanliness, organization and compliance with health and safety regulations.

Staff Training and Development

- Train and mentor kitchen staff, promoting a culture of continuous improvement and professional development.
- Schedule and coordinate staff assignments to optimize productivity and coverage.
- Conduct performance evaluations and provide constructive feedback.

Cost Management

- Assist in managing food and labor costs to stay within budgetary constraints.
- Monitor waste and implement measures to minimize it.
- Participate in vendor selection and procurement processes to ensure quality and cost-effectiveness.

Member Relations

- Interact with members and guests to gather feedback and ensure a positive dining experience.
- Address and resolve any issues or complaints promptly and professionally.
- Assist in hosting cooking demonstrations, classes or Club events as needed.

Health and Safety Compliance

- Ensure compliance with all health and safety regulations, including proper food handling, storage and sanitation practices.
- Maintain up-to-date knowledge of industry standards and best practices.

Core Competencies

- Possess an outgoing, friendly personality that aligns with the Club's culture and traditions, combined with a strong sense of humor and an ability to have fun.
- Demonstrate leadership skills to motivate staff, a hands-on approach to management and the ability to work effectively with various personalities.
- Exhibit excellent communication skills at all levels, along with strong organizational and time management abilities to ensure high quality and outstanding member experiences.
- Maintain a professional appearance and demeanor, set high standards for staff and perform gracefully under pressure to execute events smoothly and resolve conflicts.
- Be a highly energetic, self-starting and passionate professional who thrives in a committee-oriented environment and excels in staff development and training.

Requirements

- Culinary degree or equivalent experience.
- Minimum of 5 years of culinary experience in a high-volume, upscale dining establishment, with at least 2 years in a supervisory role.
- Strong knowledge of various cooking techniques, cuisines and kitchen equipment.
- Excellent leadership, communication and organizational skills.
- Ability to work flexible hours, including evenings, weekends and holidays.
- Certified in food safety and sanitation standards.

Competitive Compensation

- A full-time salaried position with a full benefits package
- Health, Dental and Vision Insurance per the Prairie Dunes employee benefits package
- Life and AD&D Insurance
- Long-term and short-term disability
- 401(k) plan with employer match upon completion of eligibility requirements
- Competitive salary commensurate with qualifications and experience, with potential for performance bonus
- Professional association dues

Due to the cyclical nature of our industry, Club Employees may be required to work varying schedules to reflect the business needs of the Club. Upon employment, all associates are required to fully comply with the company's rules and regulations for the safe and efficient operation of the facilities. Associates who violate the rules and regulations will be subject to disciplinary action, up to and including termination of employment. The above statements are intended to describe the general nature and level of work performed by people assigned to this position. This job description may not be inclusive of all assigned duties, responsibilities, or aspects of the job described, and may be amended at any time at the sole discretion of Prairie Dunes Country Club.

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

Note: The preferred method of contact is email. Please send your cover letter and resume in PDF format, attached via email with the subject line: Prairie Dunes F&B.



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