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Candidate Profile

Executive Chef
Venice Golf & Country Club
Venice, FL
www.venicegcc.com

Position Overview

Venice Golf & Country Club (VGCC) is looking for an experienced, dynamic, visible, and accessible leader to manage culinary operations. The candidate must be strong in cost controls, labor management, and development of systems and training programs. The candidate will work with the General Manager, Clubhouse Manager, Food and Beverage team, and House Committee with a friendly, outgoing personality and a strong working knowledge of what constitutes a "premier Club experience" and the ability to deliver it. The Executive Chef reports to the Clubhouse Manager and supervises the Kitchen Department.

The ideal candidate must be able to motivate and direct a staff to exceed the expectations of the membership and guests. They will have a verifiable track record of successfully leading and growing a premier culinary operation, controlling costs, and meeting or exceeding planned and budgeted bottom line goals and objectives. He or she will be proactive, not reactive, and have a high degree of integrity, operating with an unwavering respect for staff and members alike. Potential candidates will possess all the requisite skills, leadership qualities, and personal traits suited for a private club environment. A friendly, outgoing personality is necessary, as is a strong working knowledge of first-class high-end Food and Beverage service and management. The Club is seeking an individual that can instill in staff the importance of exceptional food quality, consistency, and variety of menus. The ideal candidate must have proficiency in a wide spectrum of menu styles which range from simple continental breakfast to gourmet wine dinners. Wine knowledge and food pairing is important as VGCC boasts an outstanding Wine Club. The goal of the staff is to provide members with excellent service and quality on a consistent basis.

Organization Overview

VGCC is located on the west coast of Florida between Sarasota and Fort Myers. The Club is approximately 5 miles inland from Venice Beach. It is known to be the premier private club in Venice and among the most desirable in Sarasota County. The Club has a good mix of Midwestern and Northeastern members and has 600 members, 360 golf memberships (350 target). The Club is an Audubon Certified Sanctuary Golf course, GEO Certified Club, Certified America's Greenest Club, recognized as Sarasota/Manatee Best Workplaces, and certified Wellness Workplace.

The Venice Golf & Country Club began operating in November 1991 as an 18-hole, private country club ideally located on 460 acres of pristine landscaping in beautiful Venice. Since that time, the Club has provided members with the highest quality lifestyle and amenities, offering memorable fine dining experiences and a celebrated calendar of events.

The club and golf course were turned over to members in 1999, and VGCC remains the only private, gated, member-owned Club in the Venice area. VGCC has consistently maintained a financially stable, healthy balance sheet due to the oversight of the Board of Directors and all committees under them, which are comprised of Club members, the General Manager, and limited staff. VGCC has enjoyed the fruits of strategic decision making. There have been

many capital renovation projects in the 27-year history that were voted on by the members of the community. The Long-Range Plan ensures success now and in the future by balancing facility maintenance needs with the desires of the membership. The exciting $8.0M Clubhouse and Wellness Center expansion will ensure that VGCC remains the most desirable private country club in Southwest Florida.

VGCC has a proud history of making prudent investments that enhance the value of the Club. This tradition continues as they embark upon capital improvements to both the Clubhouse and Wellness Center, which will take life to the next level for the members. The new kitchen is equipped with modern cooking equipment: Vector Oven, Combi Oven, Tilt Skillet, Blast Freezer, etc., The new kitchen is designed as an a la carte line and the old kitchen is being converted into a banquet / prep kitchen. There is plenty of room and abundance cooler and freezer space. “See it, live it, love it, sums it up best," says General Manager Jim Schell. "This expansion exemplifies our active and healthy Club lifestyle. Great amenities complimented with excellent service and staff, and a warm friendly membership is why our members love this club so much."

Venice Golf & Country Club Facts

Venice Golf & Country Club supports the GM/COO organizational model where the Executive Chef reports directly to the Clubhouse Manager. A collaborative work environment with the Clubhouse Manager, Golf Professional and CFO and other team members is imperative to maintain and further develop the "team culture," which exists at VGCC. The Executive Chef leads and manages his/her team by developing daily operational standards-based on industry and regional best practices and holds the team accountable for the overall member dining experience.

- The Club recently added a new a la carte kitchen, covered outdoor dining area, and major interior design updates.
- There is no debt on the books.
- The Club operates under the General Manager/COO concept with input from committees.
- Food sales are projected at $1.3M. Beverage sales are projected to be $250,000.
- Open for lunch seven days per week in season and six days off season and is open for a la carte dinner five nights in season and four nights off season.
- The current Executive Chef is retiring. The Club has had three chefs over the last 20 years.

Job Knowledge and Position Responsibilities

- Evaluate departmental operations to maximize efficiency while improving overall menus, and food consistency by implementing standards and SOPs found at “peer top 100” clubs.
- Participate in the development of the annual budgets and be responsible to achieve it.
- Provide consistent food quality and presentation. Provide exciting and create menus.
- A collaborative leader who fosters a member-centric work culture.
- Ongoing staff training leading to hourly employee culinary staff development.
- Create an exceptional culture and positive work environment for team members.
- A passion for food and wine through the implementation of new ideas generated from a diverse membership.
- Maintain regular and timely communications with the Food and Beverage team.

Education Qualifications and Compensation

The ideal candidate will be an Executive Chef with a minimum of seven years of experience from a club noted for exceptional board/committee governance, maintaining the highest standards matching the traditions of excellence for which Venice Golf & Country Club in known. A culinary degree is required.

The Executive Chef must have a proven background as a proactive leader, communicator, and manager of people; a demonstrated track record of effectively managing food operations and overseeing diverse team. The

Executive Chef must be able to build effective relationships while partnering with the senior team and committees. The Executive Chef must be comfortable rolling up his/her sleeves to get things done. The individual will be able to readily embrace the culture while suggesting new ways to enhance tradition.

This position is required to work a varying schedule based on the Club's need.

Compensation of Base Salary and Annual Performance Bonus is commensurate with qualifications and experience. An excellent benefits package is included.

Professionals who meet or exceed the established criteria are encouraged to send a resume and cover letter to GSI Executive Search:

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