

Cameron Park Country
EXECUTIVE CHEF
March 15, 2019

Cameron Park Country Club is a private equity country club located in the foothills of El Dorado Hills California. The club consists of 5 dining areas, with upstairs dining offering spectator views of the golf course and surrounding hillsides. We offer a championship golf experience, fully stocked golf shop, casual dining and banquet facilities. Our facility, services and staff strive to provide first class service to its members in a warm and friendly environment. The Executive Chef's primary purpose is to ensure that every action is directed at exceeding the Members' expectations while working within the guidelines set forth and always in the Club's best interest.

POSITION OVERVIEW

The Executive Chef oversees all aspects of the Culinary team. The Chef must be a highly motivated person to plan, manage and direct the entire kitchen operation with annual Club F&B revenues upwards of \$600K. Extensive knowledge and expertise in culinary skill, cuisine, the latest food trends and menu development is essential. Applicants must have strong a la carte and banquet background. The Executive Chef will develop and implement policies, procedures and standards of operation that assure consistent high quality while maintaining budgeted food and labor costs. The Executive Chef is responsible for implementing menus which reflect a passion for food and meet the high expectations of our members for food quality, presentation, healthy practices, dietary restrictions and creativity. The Executive Chef is also responsible for ensuring that the kitchen operation complies with all Health Department regulations and standards and provides a safe work environment. Working in collaboration with the Food and Beverage management team, the Executive Chef will assist in developing and maintaining the highest level of service principles. The selected candidate will possess strong training and motivational skills as to foster a positive working environment centered on teamwork and mutual respect within the kitchen staff as well as with all other club employees.

The ideal candidate possesses a minimum of 5 years as an Executive Chef, Sous Chef or Chef de Cuisine at a private club or equivalent high-level service environment. The club offers a competitive compensation package including a base salary commensurate with experience and skill, performance bonus, on-going education fees, health, dental & vision insurance upon probational period. This position reports directly to the General Manager.

Candidates send resumes to: Mark Range, General Manager, Cameron Park Country Club, 3201 Royal Drive, Cameron Park, CA 95682. mrange@cameronparkcc.com (No phone calls please)