



Job Description

Summary/Objective- Visalia Country Club is seeking an experienced Executive Chef

The Executive Chef is responsible for all culinary activities for the restaurant. This position will oversee all activity in the kitchen, train personnel, plan menus, oversee product purchasing and manage culinary budget. He or she will work closely with the F&B Director whom will be the direct supervisor. The General Manager oversees the entire staff.

Essential Functions

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Make periodic and regular inspections of units to observe quality of food preparation and service; food appearance; and cleanliness and sanitation of production and service areas, equipment and employee appearance.
2. Coordinate all training activities for kitchen, bakery, butcher shop and other production and service employees, including the identification and analysis of training needs and the design and implementation of programs to address these deficiencies.
3. Develop recipes and portion specifications in accordance with consumer tastes, nutritional needs, product specifications, ease of preparation and established procedures and budgetary constraints; participate in other menu planning activities to include the determination of purchasing specifications, product and recipe testing and menu development.
4. Assist F&B Director as requested in areas such as plate presentation, special function menu planning and the design of new service areas.
5. Prepare operational reports and analyses setting forth progress and adverse trends and make appropriate recommendations.
6. Perform other related duties incidental to the work described herein.

Competencies

1. Strategic Thinking.
2. Business Acumen.
3. Thoroughness.
4. Leadership.
5. Communication Proficiency.
6. Presentation Skills.

Supervisory Responsibility

This position manages all employees of the department and is responsible for the performance management and hiring of the employees within that department

Work Environment

The work environment can be loud and busy. There are many kitchen hazards such as hot surfaces and liquids, sharp knives, and slippery floors.

Physical Demands

The employee is required to stand for long periods as well as walk, bend and stoop. The position requires working taste buds, ability to smell, feel with fingers and visually inspect, including close and distance vision. The position requires ability to use arms, hands and manipulate fingers to reach, stir, measure, pour, cut, chop, dice, decorate, etc.

Position Type/Expected Hours of Work

This position regularly requires long hours and weekend work.

Travel

No travel is expected for this position.

Required Education and Experience

[Indicate education based on requirements that are job-related and consistent with business necessity. Examples are given below.]

1. Bachelor's degree with major concentration in food preparation, management, nutrition or related field.
2. Four years of progressive experience in high-volume food production or catering, or an equivalent combination of relevant education and/or experience.

Preferred Education and Experience

[Indicate education based on requirements that are job-related and consistent with business necessity. Examples are given below.]

1. Master's degree preferred
2. Prior experience as an executive chef.
3. Prior experience training, purchasing and managing budgets.

Other Duties

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities and activities may change at any time with or without notice.

Salary and benefits commensurate with experience

Please email Cover Letter & resume to

Scott Stubbs, PGA General Manager/Director of Golf @ sstubbs@visaliacc.net

No Phone Calls Please

Resume Deadline 3/20/19