

Candidate Profile

Executive Chef

Willow Creek Country Club
Sandy, Utah



Organization

Willow Creek Country Club is a country club located in Sandy, Utah, an affluent suburb just outside of Salt Lake City. The club opened in 1957. The golf course consistently ranks among the best in the state. The club has been an advocate of championship golf in Utah at the highest level and has been proud to offer numerous golf events for Nike, Buy.com, Nationwide, Web.com, and the PGA tour dating back to 1999. Its championship golf course was designed by Henry Hughes and re-designed by Damian Pascuzzo. Situated on the east side with the picturesque mountains framing the course and clubhouse.

After golf, members may relax with a casual lunch in the Pub or on the patio. Dining for lunch and dinner is available in the glass-banked Willow Room and "Over 21 Pub". *The Willow Room* is a casual restaurant that seats 100 and *The Pub* is the active sports bar and seats 80. *The Patio* also offers another option for casual dining. For private events and weddings, there are two (2) private rooms that can accommodate a seated party up to 150 guests; and event patio seating up to 400 people; a conference room seating 20.

Adults can visit with friends while children or grandchildren are taught swimming and diving by professionals in the large, sparkling swimming pool.

Additional Information:

- Membership: 432 Equity (Golf) and approximately 100 other non-golfing categories
- The busiest time is April through October, December and closes the first two weeks of January. The club is closed on Thanksgiving and Christmas Day.
- Dining facilities are closed on Monday & Tuesday December-February.
- Annual food sales \$900,000; Total F&B Sales \$1.2 million. (Low Pricing is dues supported)
- The property maintains two (2) Kitchens - The Main Kitchen and the pool snack bar (full) kitchen.
- The EC is supported by one (1) Sous Chef and a Banquet Chef.
- The EC reports to the General Manager/COO and works closely with Clubhouse Manager and all other Department Heads.

Position Overview

The Executive Chef will be an accomplished culinary professional who will provide quality and hands-on leadership to a dedicated kitchen staff. With the club's high and exacting standards, the professional must possess the background, skills, and creativity necessary to enhance member dining for all tastes as well as be able to develop and execute events, traditional club functions, and still be on the cutting edge of culinary trends. The ability to make critical choices in menu development, to work "hands on" with the staff, and to mentor, train and lead is essential. Strong administrative and financial management skills are also critical in controlling food and labor costs and producing consistent operating results. High energy, passion, integrity, vision, and superior communication ability are highly valued traits for the position

The new Executive Chef will lead the Heart-of-House initiative relative to sanitation and safety standards, training and retention of staff and accident prevention. The EC is detail-orientated and ensures that all kitchen staff approaches the standards with a similar level of focus. He or she is responsible for leading the product knowledge and menu training for Front-of-House personnel through daily pre-meal meetings, written menu guides and special food knowledge training programs.

Responsibilities

- Responsible for all culinary administrative functions; recruiting, hiring, cross training and scheduling of staff.
- Expected to be visible and personable with members and their guests.
- Stays up-to-date with new food trends and products. Creativity is reflected in the menu.
- Ensure outstanding food quality, consistency and speed of service will be key areas of focus upon joining the team.
- Lead by example while providing training and professional development opportunities for the kitchen staff.
- Establish and maintain departmental operating policies to be coordinated with the club's general operation policies.
- Develop and introduce new menus for all dining areas ranging from country club casual and formal dining as well as all banquet offerings; rotating menu offerings on a periodic basis to meet member expectations.
- Establish standardized recipes and specifications to ensure a high level of consistency every day; oversee daily operations to insure quality as well as consistency.
- Ensure the purchasing of food meets quality standards and is cost effective.
- Ensure a highly professional atmosphere in the kitchen and storeroom with an emphasis on cleanliness, order, sanitation, security, and safety.
- Prepare and monitor the annual kitchen budget.
- Closely monitor food and labor cost against budget.
- Establish and maintain effective cost control measures for both food as well as labor; again, within the constraints of the budget.
- Actively solicit the feedback of the kitchen staff, service staff and members as to all menu offerings. Foster an atmosphere of cooperation and mutual respect for all employees. Participate in daily line ups for the culinary and service staffs.
- Attend and participate in staff and committee meetings as directed.
- Participate on a peer level with all department heads.
- Work with the staff, members and Committees to plan and execute private as well as club events.
- Communicate consistently with the GM to ensure the operation is managed efficiently.
- Undertake special projects as assigned by the GM.
- Exhibits and maintain a professional demeanor to reflect a positive image of the Willow Creek Country Club.

Requirements

- A minimum of ten years as an Executive Chef in an private club, upscale resort, or hotel. Private Club experience will be given priority look.
- A thorough working knowledge of a variety of cuisines to include current and regional trends as well as traditional club fare.
- A career path marked with stability and the logical progression of title and responsibility.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary or related degree is expected from a well-regarded culinary institution. A four-year culinary degree is preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

Competitive Compensation and Benefits

- A base salary and performance bonus potential.
- Professional dues and education expenses with the emphasis on continuing education.
- Standard club executive benefits to include health, dental, vision, and life insurance.
- 401k and Long-term Disability.
- Relocation assistance.

Professionals who meet or exceed the established criteria are encouraged to contact:

GSI Executive Search, Inc.

Sharlyn Moore
Sharlyn@GSIExecutiveSearch.com
540-323-3388