



Executive Chef

Nestled in Dayton, Ohio, Dayton Country Club stands as a beacon of tradition and excellence since its founding in 1897. With a membership of 420, this prestigious Club offers a true country club experience, characterized by unparalleled personalized service and outstanding facilities. The lush greens, exquisite dining, and vibrant social scene create an environment where lifelong friendships blossom. Dayton Country Club remains steadfast in its commitment to quality and tradition, ensuring every visit is a memorable journey into elegance and camaraderie.

The Executive Chef is responsible for all the culinary operations at Dayton Country Club. This includes supervising all kitchen staff and overseeing food production for all dining outlets, including golf course halfway house and a la carte dining, which consists of a men's and women's grill, pool snack bar, multiple member dining areas, and extensive banquet operations. The Executive Chef is responsible for planning, implementing, and managing budgets, as well as hiring, training, and supervising culinary staff to exceed the needs of Club members and guests consistently.

Reports to: General Manager

Direct Reports: Sous Chefs, Line Cooks, Stewards

Key Objectives:

Maintain High Standards of Food Quality and Safety

- Plan menus with the Food and Beverage Director for all food outlets. Collaborate on menu development to ensure a diverse and appealing selection for members and guests.
- Collaborate with the Banquet Director on all private and club events. Prepare menu tastings and attend planning meetings with members if needed.
- Ensure high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas.
- Create and document standardized recipes and cooking techniques to ensure consistency, quality, and cost control.

Supervise and Develop Culinary Team

- Hire, train, supervise, and evaluate the work of the culinary team; conduct recruitment, onboarding, performance reviews, and continuous assessments to build a skilled and motivated team.
- Organize training sessions, workshops, and mentorship programs to enhance the skills and knowledge of kitchen staff.

- Facilitate communication between kitchen staff and front-of-house teams to ensure seamless service delivery.
- Identify potential leaders within the team, offer cross-training to broaden skills, and create pathways for career advancement.

Achieve Budgeted Labor, Food, and Beverage Costs

- Develop detailed financial plans for food and labor costs, ensuring alignment with the club's financial goals.
- Regularly review financial reports, analyze cost data, and make adjustments as needed to maintain budgetary targets.
- Ensure efficient use of resources by implementing inventory control measures, negotiating with suppliers for cost-effective purchasing, and minimizing waste to optimize resource utilization.

Competencies and Qualifications:

- Proven experience as an Executive Chef or in a similar role with eight years of food production and management experience. Previous private club experience is desired.
- Bachelor's degree in Culinary Arts or Hospitality Management with professional certifications or designations in country club or luxury operations.
- Exceptional cooking skills with a strong knowledge of culinary trends, a la carte, banquet, and casual dining.
- Excellent financial management skills with the ability to plan and monitor all food-production-related costs and create/manage budgets effectively.
- Strong leadership and team management abilities, including hiring, training, and developing kitchen staff.
- Excellent communication and interpersonal skills.
- Commitment to high standards of food quality, safety, and sanitation.
- Ability to work collaboratively with the Food and Beverage Director and other staff to plan menus and develop a wine list.

Compensation and Benefits:

- Salary compensation is \$75,000 - \$115,000, plus an annual bonus.
- Comprehensive benefits package, including:
 - Health, Dental, and Vision Benefits
 - Continuing Education Allowance
 - PTO
 - 401K

Interested and qualified applicants should submit their resume in confidence to:
Kevin Kleinfeld at kkleinfelder@daytoncountryclub.com