



RCS Hospitality Group
a new generation of hospitality management
2827 Midway Rd SE Ste 106 - #231
Bolivia, NC 28422
www.consultingRCS.com

Position Available:
EXECUTIVE CHEF
Chattahoochee Country Club
Gainesville, GA

Chattahoochee Country Club seeks a highly skilled and visionary Executive Chef to lead their culinary team. This role offers a unique opportunity to oversee and elevate dining experiences, from signature menus to banquet offerings. The Executive Chef brings creativity, leadership, and a commitment to excellence in food quality and presentation, contributing to an exceptional culinary atmosphere for members and guests.

POSITION OVERVIEW

The Executive Chef oversees all culinary operations across the Club's restaurants, banquet functions, and additional dining outlets. This role involves creating and developing innovative menus, establishing food purchase specifications, and crafting detailed recipes to ensure a high-quality dining experience for guests. The Executive Chef will supervise production staff, ensuring that culinary standards are met professionally and efficiently.

The Executive Chef will also develop and manage the department's food and labor budgets, implementing cost-effective practices without compromising quality. This role demands a commitment to maintaining the highest food quality and sanitation standards, contributing to a safe and outstanding culinary environment.

RESPONSIBILITIES

- Oversees all food production, including that sold in restaurants, banquet functions, and other outlets.
- Develop menus, food purchase specifications, and recipes.
- Supervises production and staff.
- Develops and monitors food and labor costs and budgets for the department.
- Maintains the highest professional food quality and sanitation standards.

JOB DUTIES

- Leads, hires, trains, and manages the culinary team.
- Plans menus for all restaurant outlets in the club considering members, marketing conditions, popularity of various dishes, holidays, costs, etc.
- Schedules and coordinates the work of chefs, cooks, and other kitchen team members to ensure that food preparation is technically correct and consistent.
- Ensures high sanitation and cleanliness standards are maintained throughout the kitchen areas. Knowledge of health inspection codes and standards is expected.
- Establishes and executes processes that minimize food costs.
- Safeguards all food preparation employees by training to increase their knowledge of safety, sanitation, and accident prevention.
- Develop recipes and techniques for food preparation and presentation to ensure consistent high-quality, portion control, and appropriate menu pricing.
- Manages production by including the use of a dynamic recipe book with accurate ingredients and pictures of presentation.
- Responsible for budget in his/her areas of responsibility; takes corrective action where necessary to impact financial goals positively.
- Mandatory attendance at food and beverage meetings.



RCS Hospitality Group
a new generation of hospitality management
2827 Midway Rd SE Ste 106 - #231
Bolivia, NC 28422
www.consultingRCS.com

- Consult with the Catering Director about food production aspects of special events, including menu selection, plate presentation, and buffet layout.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Supervises the line, cooks, and/or expos during active times each day.
- Evaluate food products to ensure that quality standards are consistently attained.
- Plans and manages the employee meal program.

JOB KNOWLEDGE, CORE COMPETENCIES, AND EXPECTATIONS

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans menus in conjunction with the Clubhouse Manager and House Committee.
- Develop food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Ability to pair/match wine and food.
- Knowledge of and ability to perform the required role during emergencies.
- A visible presence at dinner services and outside events.
- Leverages and understands generally accepted technology for financial reporting and control, budgeting, inventory control, customer satisfaction, and point-of-sale technology.

CANDIDATE QUALIFICATIONS

- A minimum of 4 years of culinary experience in the hospitality industry. Three years in a managerial role in which subordinates include sous chefs. Private club experience is preferred; however, candidates from luxury hotels/resorts, restaurants, or similar high-end culinary operations will be considered.
- Excellent managerial, leadership, and interpersonal skills. Must have a record of success in building, training, and leading a collaborative and respectful team.
- Has an engaging, friendly, and energetic personal style, allowing him/her to interact with various members.
- Knowledgeable and passionate about hospitality, creative culinary skills, service, and dining experience.
- Must possess a sharp eye for detail in the overall management of kitchens, especially in food presentation, consistency, inventory, and food cost.
- Partners with the Clubhouse Manager and Catering Director to develop and seasonally update menus for all club venues.
- Coordinates with accounting to maintain accurate and timely inventory practices.
- Monitors the ordering, receiving, and inventory control program for food products and supplies to ensure proper purchase quantities and prices.

REPORTS TO

- Clubhouse Manager

DIRECT REPORTS

- Executive Sous Chef
- Sous Chef
- Purchasing/Receiving Coordinator
- Line Cooks
- Utility Staff



RCS Hospitality Group
a new generation of hospitality management
2827 Midway Rd SE Ste 106 - #231
Bolivia, NC 28422
www.consultingRCS.com

THE CLUB OFFERS

- Salary offered begins at \$100,000 annually, commensurate with experience.
- Annual performance bonus.
- Annual clothing allowance.
- Paid vacation.
- 401k eligible after six months.
- Medical, dental, and company-paid life insurance.
- Long-term disability after 60 days.
- Continuing education allowance.

CLUB OVERVIEW

Founded in 1950, Chattahoochee Country Club is an exclusive, member-owned country club located in northeast Georgia, about 50 miles north of Atlanta. The Club operates year-round, and its members are primarily local Gainesville/Hall County community residents. The membership includes a number of second and even third-generation members, as well as new residents to the area.

The Club encompasses 13 acres of scenic lakefront property on Lake Sidney Lanier and includes a 47,000 SF clubhouse. The clubhouse contains both casual and fine dining rooms as well as private dining and a 400-seat ballroom. Outdoor dining options, including the Veranda and Lakeside Pavilion that take advantage of the year-round lake views and vistas. Other amenities include a tennis center with five hard courts, three state-of-the-art hydro grid clay courts, four permanent pickleball courts, a newly renovated aquatic complex, a 9,000 square foot athletic center, 148 covered slip marina with gas dock, and other ancillary facilities. Golf access is provided through a long-term arrangement with the nearby city-owned Chattahoochee Golf Course.

CLUB DETAILS

- 875 Members
- \$2.5M Gross F&B Revenues
- 63% a la carte/37% banquet
- 2 Dining Outlets
- Website: <https://www.chattahoocheecountryclub.com/>

[CLICK HERE TO APPLY](#)