



EASTPOINTE COUNTRY CLUB

EXECUTIVE CHEF OPORTUNITY

Eastpointe Country Club is situated amid acres of beautifully manicured green space, with mature trees, sparkling lakes, and lush tropical landscaping. The hallmark of this hidden oasis is that it is home to two beautifully landscaped and distinctly different Fazio-designed golf courses with strategic bunkers, rolling fairways, and excellent greens. Eastpointe is located within an exclusive gated community of only 875 homes in the heart of Palm Beach Gardens, Florida. The club and community were developed by Claire Anderson in the 1970s and opened in 1974. Then in 1981, The Golf and Racquet Club at Eastpointe was developed by General Electric, adding a second premier club to the community. In November of 2015, these two private clubs within the Eastpointe Community, Eastpointe Country Club and The Golf and Racquet Country Club at Eastpointe merged to form what is now Eastpointe Country Club.

The benefits of membership at Eastpointe Country Club are endless. Our staff of dedicated, professional individuals are committed to providing exceptional golf, dining, and social experiences in a friendly, inclusive environment that feels like home. Eastpointe offers members an array of the finest activities and events one could hope for, such as exclusive year-round access to 36 holes of Championship Fazio golf, a comprehensive practice facility, putting greens and a practice bunker, a tennis program on our 6 Har-Tru courts, and a state-of-the-art fitness center with certified personal trainers rounds out the list of some of the exciting amenities members enjoy at Eastpointe.

The history of Eastpointe Country Club and the fact that it has withstood the test of time makes it both charming and unique. We invite you to come and experience all that membership at Eastpointe has to offer. This private oasis can be your lifestyle of choice. Dining at Sharon Heights is a delight, with two full-service restaurants offering diverse menus. Members can enjoy distinguished wine selections and specialty food and beverage packages, making every meal an experience to savor.

EASTPOINTE COUNTRY CLUB OPERATIONS:

- 630 Golf Members and 435 Social Members
- 75 Average Age Members
- Approximately \$17M Annual Gross Volume
- \$4.5M Annual F&B Revenue Approximately

- 80 % A la carte - 20 % Catering.
- 52 % Food Cost Target 48%
- 27 FTE Kitchen Staffing (including 1 Executive Sous Chef, 1 CDC, 1 Sous Chef and 1 Pastry Chef) 2 - Kitchens (East Clubhouse, The Pointe)
- 150 FT Employees | 25 Seasonal
- The Club is organized as a 501(C)(7) Corporation

POSITION OVERVIEW

The Executive is accountable for directing and maintaining the administration, organization, and development of the culinary department for the Club. Reporting directly to the AGM and GM. BY being a part of the Executive Committee of the Club, the Executive Chef is responsible for consistent interaction with the club's members while demonstrating a hands-on, leadership style, to manage, motivate, and lead his/her team. Stays current on culinary trends and is well-versed in finding creative ways to accommodate a variety of member requests, food allergies, and intolerances.

The Executive Chef will demonstrate the ability to provide consistent high-quality presentations across all staff including recipes, photos, tastings, and training, and ensure all food is consistently outstanding – from standard club fare to innovative offerings and special culinary events throughout all dining venues. As the face of culinary operations, the Executive Chef must be comfortable conversing and interacting in both the kitchen and dining rooms as they interface with multiple and diverse constituencies (members, staff, vendors, etc.) throughout the day.

Key Responsibilities:

Menu Development:

- Create and update seasonal menus that highlight local ingredients and reflect current culinary trends.
- Develop specialty dishes and themed menus for holidays and special events.
- Cater to dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and allergen-free options.

Kitchen Management:

- Oversee daily kitchen operations, ensuring efficiency in food preparation and service.
- Establish standard operating procedures for food production and sanitation practices.
- Conduct regular kitchen staff meetings to communicate goals, menu changes, and operational updates.

Staff Leadership:

- Recruit, train, and mentor kitchen staff, focusing on skill development and teamwork.
- Assign roles and responsibilities to kitchen staff to optimize workflow and performance.
- Conduct regular performance evaluations and provide constructive feedback.

Inventory Control:

- Manage inventory and procurement processes, ensuring high-quality ingredients are sourced from trusted vendors.
- Implement cost-control measures to minimize waste and maximize efficiency in food preparation.
- Perform regular inventory audits to track stock levels and identify purchasing needs.

Quality Assurance:

- Maintain high standards of food safety and sanitation in compliance with local health regulations.
- Regularly inspect kitchen operations and food quality, conducting taste tests and quality checks.
- Address any issues related to food quality or safety promptly and effectively.

Event Coordination:

- Collaborate with the events team to design and execute tailored menus for special events, banquets, and member gatherings.
- Ensure seamless execution of all events, including food presentation, timing, and service standards.
- Attend member events and gatherings to promote the culinary program and engage with members.

Member Engagement:

- Build and maintain relationships with club members to understand their culinary preferences and gather feedback.
- Host cooking demonstrations, wine pairing dinners, and other interactive culinary experiences to enhance member engagement.
- Actively solicit input from members to refine menus and improve the dining experience.

Cost Management:

- Monitor food costs and labor budgets, implementing strategies to maximize profitability without compromising quality.
- Analyze financial reports and key performance indicators to identify areas for improvement.
- Develop pricing strategies that reflect the quality of offerings while remaining competitive.

Qualifications:

- Proven experience as an Executive Chef or a seasoned Executive Sous Chef in a high-volume culinary environment, preferably in a country club or upscale restaurant setting.
- Culinary degree or equivalent professional training.
- Strong leadership skills with the ability to inspire and manage a diverse team.
- Excellent knowledge of culinary techniques, food trends, and kitchen equipment.
- Strong organizational and time management skills.
- Ability to create and execute innovative menus.
- Excellent communication skills and a passion for customer service.

Benefits:

- Competitive salary based on experience.
- Health, dental, and vision insurance.
- Retirement savings plan.
- Paid time off and holidays.
- Opportunities for professional development and culinary training.

Application Process:

Interested candidates should submit a resume and a cover letter detailing their culinary philosophy and relevant experience to Marlon Hysi – mhysi@eastpointe-cc.com.

Eastpointe Country Club is an equal-opportunity employer and welcomes applications from all qualified individuals.