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Executive Chef Opportunity at Harbour Ridge Yacht & Country Club

Harbour Ridge Yacht & Country Club, a private gated full-service country club community, located on Florida's Southeast Coast in Palm City, Florida, is looking for an extraordinary Executive Chef (EC) to join our remarkable leadership team and bustling membership. At Harbour Ridge, the EC will be the captain of a talented, passionate, and dedicated culinary team. The right EC will be member-focused, delivering an exceptionally personal dining experience to each member.

About Harbour Ridge Yacht and Country Club

Standing on 887 of some of the east coast's most beautiful acreage, Harbour Ridge is home to 695 homes, nestled on two miles of the St. Lucie River. The property boasts two Audubon Certified 18 hole championship golf courses, three marinas with 99 slips and waterfront activities, a full-service spa and salon, 18,000 square foot Lakeside Sports complex featuring a fitness center, eight Har-Tru tennis, and pickleball courts, as well as an expansive 48,000 square foot clubhouse.

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Harbour Ridge Yacht and Country Club Numbers

1180 Members, among Two Membership Categories

\$3.5M annual F&B Budget

75% Ala Carte, 25% Banquets & Catering

130 approximate Club Employees, approximately 20 Fulltime & 40 Seasonal Culinary Employees

Two Full Service Kitchens

One Café

Member Dining Options

Our Grille Room and Bar has indoor/outdoor seating with river views and is open for casual dining during lunch seven days a week and for select evenings and nightly happy hour. Our main dining area, the Riverview Restaurant, is located on the main floor of the clubhouse with stunning water views. The Riverview hosts more formal evenings, club events and banquets. The Captain's Table and Osprey Rooms are available for smaller, more intimate dining or special events and gatherings. The Dockside Pavilion sits on the bank of the St. Lucie River and provides the Membership with a casual outdoor dining and entertainment experience. Located at Lakeside, the Lakeside Café offers healthy grab-and-go options and freshly squeezed juice and shakes and provides poolside guests with lite bites and beverages.

Executive Chef Overview

The Harbour Ridge Executive Chef is responsible for the exceptional leadership, mentoring, and development of the culinary team while achieving the highest standard of professionalism and outstanding sanitation and cleaning standards. The EC will develop food production, menus, food purchasing specifications, and recipes in the restaurants, banquet, and café outlets, all while monitoring food and labor budgets for the department.

The Executive Chef reports directly to the Harbour Ridge General Manager and has a team consisting of an Executive Sous Chef, Sous Chefs, Executive Pastry Chef, Junior Sous Chefs, and a Purchasing and Receiving Manager. During peak season, the Executive Chef will have a team of over 40 culinary staff.

Executive Chef Job Responsibilities

Leadership

- Develop, mold, and engage with the culinary team.
- Be passionate while creating a fun, and creative work environment.
- Listen, communicate, and learn from members and staff, keeping in mind that extraordinary member experiences are the driving force behind the food and beverage operations.
- Establish and consistently enhance operating procedures for personnel in areas of responsibility and evaluate knowledge, understanding, and execution of these standards.
- Work cohesively with front of the house food and beverage managers to assure that staff and member experiences exceed high standards.
- Assist in assuring special Club events and outside banquets are well-planned and executed.

Operations

- Development standards of recipes and techniques for food prep and presentation to ensure consistency.
- Assure food products are of the highest quality and that standards are consistent while keeping waste to a minimum.
- Maintain safety training programs, OSHA related standards and maintain MSDS's in readily accessible locations.
- Clearly understand financial goals, budgeting and the metrics necessary to analyze and project food, labor, and other costs or variances.

Candidate Qualifications

- Culinary Arts degree from an accredited school.
- A minimum of two years of Executive Chef experience with a focus on food and catering trends as well as quality, variety, sanitation, production, and food cost controls.
- Has experience in large and complex fine dining within the hospitality and club industry.
- Experience with high touch customer service environment.
- Creativity and Presentation skills.
- CEC (Certified Executive Chef) desired.
- Proven track record of writing and managing a budget of food, labor, capital, and miscellaneous expenses.
- A team player, within the kitchen, with the FOH team and with all Club and team members.
- Must be able to pass criminal background check and pre-employment drug screening.
- Must be able to lift and/or move up to 100lbs.

Harbour Ridge COVID Requirements

Harbour Ridge currently does not require staff to be fully vaccinated as a provision of employment.

Salary and Benefits

Employment Type: Full-Time, Year Round

Compensation: Commensurate with experience. The club offers a 401(k) and Health Benefits as well as an excellent bonus program based on fiscal year objectives and includes ACF membership.

*Full job description is available upon request.

Applicant Instructions

Submit your Resume to n.plaitis@hrycc.org or Fax to (772) 873-6020

Please visit our website for a detailed job description www.harbourridge.com