



Olde Hickory Golf & Country Club

Fort Myers, Florida

Executive Chef

Olde Hickory Golf and Country Club History and Profile

Olde Hickory Golf and Country Club is a bundled private golfing community located in Fort Myers, Florida. The community is comprised of 561 residences which includes 175 single family homes, 126 villas (attached units), and 260 Verandas (low rise condominiums).

The community also includes a beautiful, 35 thousand square foot clubhouse that just completed a 4.5 million renovation. The Clubhouse offers elegant and casual dining experiences. The renovation features a new large oval bar with eight large TVs for viewing sporting events while enjoying cocktails, dining, and fabulous views. The new Outdoor Terrace provides members with the option for al fresco dining on the covered terrace overlooking the golf course and driving range. The Grille Room offers a casual and enjoyable dining atmosphere with various styles of cuisine and theme nights or both lunch and dinner. Year round, members participate in festive dinner dances, themed buffet nights, and happy hours with live entertainment. Annual food revenue of \$1.1 million and beverage sales of \$ 500 K.

The golf course is a competitive 18-hole well-manicured course was designed by Ron Garl. In addition, homeowners can enjoy a variety of activities that include tennis, pickleball, and a state-of-the-art fitness center.

EXECUTIVE CHEF POSITION OVERVIEW

The Executive Chef will be responsible for all aspects of the day-to-day culinary operations. He/she will develop and execute all initiatives surrounding the successful management of the culinary operation, including but not limited to budgeting, planning, organizing, and directing. The Executive Chef will also be responsible for menu planning, recipe creation, food ordering, food production, storage, safety and sanitation standards, and labor staffing and scheduling.

Working hand in hand with the front of the house, the Executive Chef will strive for excellence in all areas of staffing, menu design, food quality and service ultimately leading to a superior member experience. The ideal candidate must understand the nuances of private club service, have a track record of providing new, creative and innovative menu ideas while staying true to the traditions of a Club environment.

QUALIFICATIONS AND EXPERIENCE

- Minimum 5 years' experience as an Executive Chef or Executive Sous chef at a high-volume private club, upscale restaurant or hotel.
- Skilled in menu development within budgeted food costs.
- Knowledgeable in plating and presentation.

- Demonstrated experience in supervising culinary staff.
- Excellent communication skills and ability to solve problems in the workplace.
- Must be a team player that can work well under pressure with a “can-do” attitude and will always go above and beyond to exceed expectations.
- Previous success in developing employees and kitchen operations.
- An individual with strong financial acumen, experienced in budget management and forecasting as well as managing food and labor costs daily.
- Working knowledge of standard computer programs and POS system

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Highschool Diploma or GED required
- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is required

SALARY AND BENEFITS

Salary is commensurate with qualifications and experience. Olde Hickory offers an excellent benefit package and continuing education opportunities.

TO APPLY

Professionals who meet or exceed the established criteria are encouraged to submit cover letter and resume to: jmason@oldehickory.cc