



CLUB NAME:
The Golf Club at Palmira

CLUB CITY/STATE:
Bonita Springs, FL

JOB OPENING TITLE:
Executive Sous Chef

FACILITIES DESCRIPTION:

It is the Mission of The Golf Club at Palmira to “provide superior golf and social facilities for its engaged membership, their families and guests with long-term financial stability.”

Founded in 2001, The Golf Club at Palmira anchors the surrounding 316-acre community comprised of 800 residences in 13 neighborhoods. Club membership is limited to 520 members. Club facilities include 27 holes of golf designed by Gordon Lewis, seven tennis courts, swimming and fitness, a 41,000 square foot clubhouse offering a variety of member dining, including casual grill room, wine room, and banquet venues. The Renaissance Center Club provides members the opportunity to use resort style pool, fitness center, tennis, and spa services along with meeting rooms.

CANDIDATE QUALIFICATIONS:

Position reports to: Al Minxolli Executive Chef

Position works closely with the Executive Chef, Clubhouse Manager, Catering and Events Director, and all Food & Beverage Operation's Managers.

The Golf Club at Palmira is seeking the consummate professional to assist with leading the club's culinary and support staffs. The club's members enjoy a variety of dining styles ranging from traditional club fare to cutting edge cuisine. Potential candidates will be recognized in the industry and possess the appropriate combination of skills, leadership and personality best suited to the needs of the club. The expectation is that the quality and consistency of all culinary operations will rival or exceed those of comparable clubs in the area.

CLUB INFORMATION:

Food and Beverage revenues of \$1,400,000

Food revenues of \$1,000,000

Beverage revenues of \$400,000

Budgeted overall Food Cost of 50%.

Budgeted overall Labor Cost of 55%.

2-member dining areas, 1 casual grill room, 1 wine room

2-full Kitchens.

Kitchen staff of 20-25. Including a dedicated Banquet and Pastry Chef





DUTIES FOR THE POSITION INCLUDE:

- The visible, highly professional and positive direction to the staff. The goal is to instill and nurture a positive attitude with a professional demeanor, while growing an atmosphere of cooperation and camaraderie amongst the staff.
- Strictly adhere to club policies and procedures. Develop and implement departmental policies as needed.
- Responsibility for culinary operations as well as any off-premise catering.
- Assist Executive Chef in the development, pricing and execution of all menus; a la carte, banquets and social events. The emphasis on quality and consistency is paramount.
- Assist in training culinary staff. Evaluations will be ongoing to include a formal "Annual Review" for all staff members. On a consistent basis, implement and enforce the employee policies in accordance with the Employee Handbook.
- Respond to member comments, complaints or requests in a timely and positive manner with the goal of maximizing member satisfaction.
- Assist in conducting monthly inventories and the appropriate organization of all food storage areas.
- Direct supervision of the staff in the production of all menus to ensure the highest quality ingredients, proper equipment usage, adherence to all safety standards, consistency, portion control and garnishing.
- Conduct daily line-ups for all meal periods in cooperation with the appropriate dining service managers.
- Purchases as to product quality and standards, standardized menus and related cost controls and storage security.
- Assure the consistent adherence to kitchen and storage area sanitation standards. Strictly adhere to the club's "zero tolerance" policy as to critical violations for health department inspections.
- Attends Committee meetings as directed.
- Other duties as requested.

REQUIREMENTS FOR THE POSITION INCLUDE:

- A minimum of 2 years as a Sous Chef or comparable in high volume, high quality venues; high-end private clubs, hotels and resorts.
- A career path marked with stability and professional achievement.
- Responsibility in operations with multiple facilities is a plus.
- A broad based culinary background. Knowledge of regional cuisines is a plus as well as a working knowledge of current culinary trends and cutting edge cuisines.
- A friendly and outgoing personality with strong communication skills.
- An unwavering commitment to the profession.
- Impeccable and verifiable references.



JOB VALUE/COMPENSATION:

The Golf Club at Palmira will offer an attractive and very competitive compensation package to include:
 Professional dues and expenses subject to the annual budget.
 Standard benefits to include health insurance, life, vision, LTD, and participation in the club's 401K plan.
 Annual salary, \$70,000 - \$75,000

SEND RESUME AND COVER LETTER TO:

Professionals meeting or exceeding the stated requirements are encouraged to contact
 Executive Chef Al Minxolli, Send resume and cover letter to Aminxolli@golfclubatpalmira.org