



CREATING MEMORIES THROUGH FOOD! We are searching for a hands-on, hardworking, talented **Executive Chef** who wants to lead our culinary team to excellence at this Lakewood Ranch /Sarasota, Florida area private Country Club!

Property Description:

The amenities and facilities of Rosedale Golf and Country Club are many, meticulously well maintained, and are as striking as any you can find in the greater Lakewood Ranch/Sarasota area. The social center of the club is our 22,000-square-foot Coastal Contemporary clubhouse with an abundant of social activities.

Our dining room with its breezy outdoor terrace makes intimate dining and social get-togethers among friend's occasions to remember. Serving up a wide array of delectable menu items, its kitchen features local and international fare suitable for occasions both formal and casual.

Rosedale's 18 hole, championship, par 72 golf course was opened in 1993. A stunning masterpiece created by noted golf course architect Ted McAnlis, that offers a full service practice areas and golf academy. It was chosen as the No. 1 golf course in several annual People's Choice Awards, Bradenton Herald survey.

In addition, Rosedale offers an array of athletic and social activities. The club offers a junior Olympic sized swimming pool, a cutting edge health and fitness center, 5 illuminated for night play Har-Tru tennis courts and a relaxing 19th hole with games and social activities.

Responsibilities:

Under the direct supervision of the General Manager, this position coordinates the activities and directs training of Sous Chef, cooks, and other kitchen workers engaged in preparing and cooking foods to ensure an efficient and profitable food service by performing the following duties personally or through subordinate supervisors.

To perform the job successfully, an individual should perform the following essential functions of the position:

- **Must have 5+ years of high volume culinary/hospitality-country club experience**
- **Must have 3+ years of high-volume kitchen leadership experience**
- **Must be abreast of current trends and specializes in Modern American Cuisine**
- Maintains good quality products and presentations according to company standards; i.e., uses records and recipe cards
- Assures food production consistently exceeds member and guest expectations
- Supervises all food preparations for the Restaurants and Banquets
- Maintains purchasing, receiving and food storage standards; conducts food cost control inventories



- Estimates production needs on a daily and weekly basis
- Maintains high sanitation standards for food handling and equipment maintenance
- Implement training to increase employee's knowledge of food production, presentation and proper sanitation
- Implement safety training and accident prevention practices
- Assists in development of annual operation budget
- Develops menu selection and format with the Sous Chef, Food & Beverage Manager/Supervisor and General Manager
- Coordinates with Engineering to ensure that preventative maintenance programs are in effect, and for follow up on pending work orders, firefighting and accident prevention, and periodical servicing of equipment
- Prepares weekly schedule based on business forecast and budget
- Coordinates with the Food & Beverage Manager/Supervisor for catering procedures and Banquet Event Orders (BEO's)
- Adheres to the state and local health and safety regulations
- Plans menus and utilization of food surpluses and leftovers, taking into account probable number of guests, marketing conditions, popularity of various dishes, and frequency of menu changes
- Estimates food consumption and purchases or requisitions of food and kitchen supplies
- Reviews menus, analyzes recipes, determines food, labor, and overhead costs, and assigns prices to menu items
- Supervises cooking and other kitchen personnel and coordinates their assignments to ensure economical and timely food production
- Observes methods of food preparation and cooking, sizes of portions, and garnishing of foods to ensure food is prepared in prescribed manner
- Devises special dishes and develops recipes
- Familiarizes newly hired chefs and cooks with practices of kitchen and oversees training of cook apprentices
- Establishes and enforces nutrition and sanitation standards
- Polished professional appearance and presentation

Supervisory Responsibilities: Directly supervises 8 to 10 employees in the Kitchen Department. Carries out supervisory responsibilities in accordance with the organization's policies and applicable laws. Responsibilities include interviewing, hiring, and training employees; planning, assigning, and directing work; appraising performance; rewarding and disciplining employees; addressing complaints and resolving problems.



Job salary and benefits

- \$70,000 - \$80,000, plus up to 10% bonus potential, commensurate with experience
- Comprehensive group health and company benefit programs

Address: 51800 87th St E, Bradenton, FL 34211

Website: <https://rosedalecountryclub.com/>

Facebook: <https://www.facebook.com/golfrosedale/>

Instagram: <https://www.instagram.com/rosedalegcc/>

Youtube: <https://youtu.be/92tvKJCcZhs>

***Interested candidates, please email your resume along with cover letter and references to**

Michael Strohbeck, MA (HRM), SHRM-CP

Corporate Manager of Human Resources

MStrohbeck@coralhospitality.com

We are an equal opportunity employer committed to hiring a diverse workforce and sustaining an inclusive culture. We do not discriminate on the basis of disability, veteran status or any other basis protected under federal, state or local laws, EOE/DFWP. The candidate must be able to lift 50 pounds and push or pull 100 pounds and be able to stand and walk for an extended period of time. A pre-employment background screening will be conducted.