



THE BEAR'S CLUB

Founded in 1999 by Jack and Barbara Nicklaus, **The Bear's Club** was conceived to offer members and their guests a world-class golf and club experience. The Club is designed to realize their vision of creating the finest possible private golf club with the highest standards of quality. The goal is to provide the finest amenities, programs and services to realize this vision, and make The Bear's Club a truly unique experience, one not found anywhere else in the world. It is the experience of stepping into Jack and Barbara's "home away from home."

In Jack's own words...

"It has been my desire and vision for more than 20 years to build a golf club near my home in South Florida that bears my name. The club would also reflect my love and passion for the game and become a place where I would eventually hang my hat. The Bear's Club has become just that. This is my home."

"To ensure that through the years The Bear's Club will always be as Barbara and I dreamed it would be, the Club has been developed with the highest level of detail, services and governance."



Certified Executive Chef

The Bear's Club is seeking a highly talented and creative Certified Executive Chef to lead our culinary team; one who has a passion for culinary excellence and will be a visionary behind the Club's exceptional dining experience. The successful candidate will be proficient and skilled in culinary leadership, including setting standards, best practices, standardized recipes, team development and member and guest customer relations. The ideal candidate works with a sense of urgency, is a genuine craftsman who sincerely understands the need for everything to be the best possible. He/she is honest, trustworthy, hard-working, self-disciplined and organized.

The new CEC will find that they will be working with a passionate and dedicated staff and an appreciative membership who value exceptional dining and personalized experiences. A strong, hands-on leader who communicates effectively and upholds a "people-first but tough-on-standards" philosophy to ensure excellence while fostering a positive work environment. All the while doing so with a commitment to the highest standards of flavor, presentation, and service.

The position requires an involved leader with a vision of crafting exceptional dining creations while ensuring quality control and menu consistency. The Bear's Club members have long prioritized the value of its employees with numerous team members holding decades of tenure at the Club. This role provides a unique opportunity to make a meaningful impact on our culinary program while contributing to its continued growth and success.

Qualifications

- Must be passionate about all things culinary; keep current with the latest trends and equipment; able to produce new house-made items, creative buffet presentations and evolving menus.
- Highly organized to ensure efficient and effective operations.
- Excellent communication skills at all levels. Even-tempered, calm and respectful. A strong sense of service with proven staff development and training skills.
- Ability to work under pressure, with high demands and attention to detail.
- The CEC plans and submits a proposed budget for the Culinary Department which includes staffing and equipment replacement needs, etc. He/she will cost out menus and demonstrate strong and effective leadership with high quality management skills in controlling costs, including labor costs. Will work with the General Manager on the analysis of financial results and budgeting.
- Evaluate and set appropriate standards of operations, execution and delivery within the culinary operation, taking ownership of the entire experience from production to final delivery of the product.
- Create an innovative, relevant, consistently interesting à la carte menu that provides Members with competitively priced and desirable options that are reflective of most Members' interests and tastes.
- Must ensure consistency in every dish through ingredient sourcing and meticulous attention to detail.
- Maintain a high-touch, guest-focused approach to service excellence.
- Respond to member feedback and continuously elevate the club's culinary offerings.
- Ensure compliance with local health and safety regulations and Club policies.
- Uphold the prestige and exclusivity of The Bear's Club dining experience.
- Ensures that a quality sanitation program is followed throughout the kitchen operations.
- Takes tremendous pride in making Members happy, exceeding their expectations and fosters accountability among the team, both in the kitchen and service areas.

Experience

- Experience in luxury and fine dining restaurants, private clubs or top-rated hotels.
- Experience in procurement and fiscal planning.
- Is dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Knowledge and experience creating budgets with operating and capital enhancements, finance reporting and measurements for accountability of the department and execution.
- A strong history of verifiable high-end quality food management and an expert in developing food purchase specifications and standard recipes. Food consistency is of the utmost importance to the Membership.
- Proven experience in inventory, cost control and kitchen operations.
- Leading and mentoring high-performance culinary team.

Educational and Certification Qualifications

- Has achieved Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of American
- Food Safety certified.
- Impeccable and verifiable references. All candidates will be subject to a thorough background check and drug screening.

Salary and Benefits

Salary is commensurate with experience and qualifications. Bonus and Benefits are excellent and competitive with other high-end clubs in the South Florida area. Also included in Benefits are 401k plan, health/life insurance, paid vacation and approved professional organizational dues and expenses.

Contact Us

Please submit via E-Mail your resume, cover letter, professional references, and if available, profile from LinkedIn to:

Jon Anthony LaRocca

General Manager

jlarocca@thebearsclub.com