



Eastpointe Country Club, along with Bobby Jones Links has an exciting opportunity for an **Executive Chef**. Eastpointe is located within an exclusive gated community of only 875 homes. The club currently offers it's membership use of one of two beautifully designed and amenity rich private clubhouses. The second facility, currently under construction is nearing completion. Eastpointe offers members an array of the finest activities and events one could hope for, including the best culinary experience.



The Executive Chef is integral to the guest experience and provides food & beverage services to the members of the Club. The Executive Chef will oversee all food preparation at both facilities club, manage the kitchen staff and adhere to safety and health standards.

This opportunity comes at a unique time as Eastpointe Country Club will be opening "The Pointe", the newest amenity to the community which features a large bistro style restaurant, two resort pools, an expansive pool deck, 9000 sq. ft. fitness center and so much more.

#### **Position Responsibilities:**

- Supervise the preparation of all food items
- Evaluates food products to assure that quality standard are consistently achieved
- Improves and evaluates menu selections
- Forecasts, budgets, and action plans
- Ensures that high standards of sanitation, cleanliness, and safety are always maintained throughout all kitchen areas
- Maintain kitchen equipment by following appropriate operating guidelines; troubleshoot breakdowns and performing preventative maintenance
- Visits dining areas during service periods
- Institute and implement all BCG Human Resources guidelines
- Ensures full compliance with the Department of Health regulations
- Performs clean-up and closing procedures
- Perform other duties as assigned

#### **Qualifications, and Skill Requirements:**

- Minimum of 5 years of culinary management experience; culinary degree preferred
- Will consider a strong Executive Sous Chef or a chef currently in a secondary position
- Must have supervisory, coaching, and staff development skills
- Must have strong communication and interpersonal skills
- Must have a friendly personality and enjoy serving Club members
- Must be well organized and detail-oriented
- Must have a strong work ethic and be ready to work collaboratively
- Must be dependable





- Possess the ability to manage multiple priorities and meet frequent short timeline goals and deadlines
- Serv-Safe Certified

### **Physical Demands & Work Environment Requirements**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. While performing the duties of this job, the employee is frequently required to:

- Walk and or stand for long periods of time, sit, bend, use hands to finger, handle, or feel; and talk or hear, stoop, kneel, crouch, close vision, distance vision, peripheral vision depth perception, and ability to adjust focus.
- Lift up to 50 lbs. occasionally and lift overhead and push/pull, move lighter objects.

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. While performing the duties of this job, the employee will frequently:

Bobby Jones Links offers a competitive compensation package based on experience. Benefits offered include health, dental, vision, unlimited PTO for exempt positions and much more.

### **Compensation and Benefits**

Exempt salary position with compensation package ranging from \$100,000.00-\$125,000.00 annually, based on experience.

Bobby Jones Links offers benefits including health, dental, and vision as well as an unlimited PTO plan for exempt positions and much more

To apply, please complete the application by [clicking here](#)

