

EXECUTIVE CHEF BOCAIRE COUNTRY CLUB BOCA RATON, FL

About the Club

Bocaire Country Club, located in Boca Raton, Florida, is a member-owned, equity, private country club. Bocaire has 239 homes, each on a minimum of one-third acre and each home a minimum of 3,000 sq. ft. It is ideally located at the northern end of Boca Raton making downtown Boca Raton and downtown Delray Beach easily accessible.

The 36,000 sq. ft clubhouse is the hub of social gatherings in Bocaire. Members and guests marvel at the impeccable service and the delicious cuisine offered in our welcoming, year-round dining venue. With a packed calendar of social events, life is never dull at Bocaire. Bocaire will be renovated next year and the kitchen will be expanded and a new dining venue created in the clubhouse.

Bocaire offers a championship 18-hole, Kipp Schulties designed 7,000-yard Par 72 golf course, 5 har-tru lighted tennis courts, a 4,300 sq. ft. Fitness Center and an Aquatic Center featuring a resort style pool with beach entry.

Bocaire has no membership cards. Every member is greeted by name and our staff takes great pride in providing the finest personal service to members and their guests. Bocaire is a non-tipping club.

About the Position

The Executive Chef reports to the General Manager and works closely with the Food & Beverage Director and other department managers to deliver an exceptional dining experience to the membership. The Executive Chef is responsible for all menu development, recruitment, training and development of culinary staff, ensures culinary related financial goals are attained, is responsible for the ordering of ingredients with and through the purchaser, and ensures the kitchen is smoothly and safely operated with the highest standard of kitchen cleanliness and sanitation. He or she is expected to maintain a highly communicative relationship with the FOH team and to be engaging with the membership as appropriate. The Executive Chef must be hands-on due to the size of the staff at Bocaire.

Bocaire runs at around 43,000 covers a year. In season we are open for lunch every day other than Sunday when we offer brunch. Dinner is offered three to four nights a week with a variety of different dinner formats. Our menus change for each dinner.

The Ideal Candidate

- The ideal candidate will have exceptional culinary skills.
- Preference will be given to those candidates with private club experience.

- He or she will have a track record of creative menu development, be able to present and articulate a range of culinary styles and cuisines with and through the culinary team, ensure a consistency in quality and presentation of offerings and be open to receiving feedback.
- He or she will have a proven track record of controlling food and labor costs and be adept at creating and managing a budget.
- He or she will have strong communication skills, both verbal and written.
- Responsible for leading product knowledge training for FOH staff through daily pre-meal meetings and special food knowledge training programs.
- Periodically visit dining areas when open to welcome members.
- He or she will be a hands-on Executive Chef who takes ownership for the entire culinary experience from production to final delivery of each plate that leaves the kitchen.

Experience, Education and Certification Qualifications

- Has at least four years of experience as an Executive Chef or as an Executive Sous Chef at a private country club
- Has a culinary arts degree from an accredited school (preferred)
- Is a Certified Executive Chef (ACF) or ProChef (CIA) certification (preferred)
- Is experienced with technology
- Has certification in food safety

Salary & Benefits

Salary is open and commensurate with qualifications and experience. Bocaire offers an excellent benefit package including health, dental, and vision insurance from start date as well as a 401(k) plan after a 6-month wait requirement.

Applying for the Position

Interested candidates should submit a cover letter and résumé for consideration to Maggie Green, General Manager at mgreen@bocairecc.com. The deadline to receive applications is **Friday, November 18th, 2022**.