



**EXECUTIVE CHEF**  
**COUNTRY CLUB OF ORLANDO**  
 Orlando, FL

<http://www.countrycluboforlando.com/>

**Overview:** The Country Club of Orlando is one of the largest and oldest country clubs in the state of Florida and is owned and operated by its members. The Club is exclusive and each potential patron must be invited to the Club by a current member and is then carefully screened before being offered the opportunity to join the membership. The Club encompasses 166 1/3 acres, which includes twelve (12) tennis courts, an 18-hole Donald Ross designed golf course, a Jr. Olympic size pool, a fitness center, three dining venues which include the Grand Opening of a newly renovated First Class Clubhouse dining facility in 2012.

**Responsibilities:** The Chef is responsible for all food and pastry production; including that used for restaurants, banquet functions, and other outlets. The Chef develops menus, food purchase specifications and recipes. The Chef develops and monitors food and labor budgets for the department. It is necessary that they maintain the highest professional food quality and sanitation standards. Also required is:

- The ability to effectively deal with internal and external customers and staff, some of whom will require high levels of patience, tact, and diplomacy, and the ability to collect accurate information to resolve conflicts.
- The ability to conduct meetings, menu briefings, and maintain communication lines between the line staff and the F&B Director.
- An extensive knowledge of menu development, insight into marketing, cost, and wage control through knowledge of food product, standard recipes, and proper preparation.
- Not to be taken for granted, the Chef plans and manages the employee meal program.



**The Grill Room**

**The Position:** The current Chef has been with the Club for 18 Years; 7 as the Executive Chef. The Country Club of Orlando is looking for a Chef that will continue to work towards developing a solid culinary team that is creative and takes pride in what is produced. The Club will require a Chef that will instill standards into the kitchen operation, which will include a strong commitment to training programs that ultimately will result in high service standards that reflect in the food and beverage programs. (Ritz Carlton quality of excellence!) All of plate presentations and displays are of high quality and flair. The Chef will continue to offer healthy alternatives and a wide variety on the menus. The members of the CCO enjoy a fine, proud heritage. They take pride in their club, it's history, it's enjoyable present, and the promise of tomorrow. The members enjoy a consistent change in menus. In the Club's most recent survey, the members rated the dining experience as the amenity they were most interested in participating in.



**Outdoor Patio**

**Job Requirements:**

- ACF Certification and/or college degree in culinary arts is preferred.
- Club experience (in order to understand how providing food and beverage to a membership is different from other environments).
- The ability to handle multiple priorities and delegate assignments to the appropriate individuals based on their skills, roles, and interests.
- Excellent written and verbal skills for effective communication, the ability to facilitate small group presentations, and the skills to be an effective listener are all sought after skills
- Competent in organizational, time management skills.
- The ability to demonstrate good judgment, problem solving, and decision-making skills. The chef is responsible for leading the product knowledge training for all positions. The chef has a leading role in the vision and marketing of the culinary operation.



**Living Room**

<http://www.meyersassociates.com/>





Dining Room

**Dining Outlets:**

**Clubhouse** – Includes the 19th Hole, Casual Hole, Grill Dining Room, Terrace, and Banquets. Open 11:30am - 9:00pm | Average Lunch 60 /Average Dinner 100

**Halfway House** (Golf Snack Bar) - 7:00am - 4:30pm - Average 100/day

**Pool Snack Bar** - 11:00am - 7:00pm(closed Nov. - Feb..) - Average O to(?)/day

**Banquets** - Busiest season is September - May.

**Key Expectations and Goals:**

- The ability to organize and develop systems to ensure a smooth food service operation.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times. This includes site visits to all outlets.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Establishes controls to minimize food and supply waste and theft.
- Develops recipes and techniques for food preparation and presentation which help to assure a consistently high quality and to minimize food costs; exercises portion control over all items served and assists in establishing menu selling prices.
- Attends food and beverage and management meetings.
- Interacts enthusiastically with, and is visible to, the membership. Provide the same level of service regardless of the number of members dining on any given night. Prudent budgeting and planning; Monitoring actual financial results and the ability to take corrective action as necessary to help ensure that financial goals are met.
- Have strong management skills and be able to manage using inspirational leadership.

Finally, the successful candidate must be compatible with the nature of the Club. He or she must demonstrate values, conduct, and integrity consistent with the caring philosophy in place. The candidate must approach the position with humility and care for "others above self." This individual should value the formation of lasting professional relationships and become an active member of the Senior Management Team



Golf Course

**Additional Information:**

- Total annual food sales at \$1,900,000.
- Food cost has been maintained at 38% with a sales mix of 45% a la carte and 55% banquet.
- Total full-time kitchen employees is 22 supported by a \$744,000 labor budget.
- The Club supports three a la carte dining outlets including a Casual Dining Room, Grill Room, and 19<sup>th</sup> Hole.
- The Club is open 12 months of the year and supported by 741 Members.
- The Clubhouse is approximately 50,000 square feet serving Banquets up to 600 guests.
- There are three (3) kitchens including the Main Kitchen, Pool, and Halfway House.
- The Chef is supported by a purchasing manager and three (3) sous chefs.
- Works as part of management staff with Clubhouse Manager, Catering Department, Dining Managers, and
- Beverage/Bar Manager.
- Must be a team player who leads by example.

**Supervises:** The Executive Chef will report to the General Manager and in his absence, the Clubhouse Manager. The Executive Chef supervises the Executive Sous Chef, banquet, and all other kitchen and snack bar staff, either directly or indirectly.

The Club offers a competitive compensation plan including a base salary, holiday bonus, continuing education, 401k, and other standard perks and benefits for this executive position. Interested individuals should send resumes, a well-conceived cover letter, and supporting information in strict confidence by [Clicking Here](#) to upload your information:



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