

NORTH SHORE GOLF CLUB

# EXECUTIVE CHEF



 [www.strategicclubsolutions.com](http://www.strategicclubsolutions.com)

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**STRATEGIC**  
CLUB SOLUTIONS



# OVERVIEW

Founded in 1930, North Shore Golf Club is a full-service family golf club in Menasha, Wisconsin that offers an array of recreational and social activities for its 300 members and their families.

The club features a picturesque 18-hole golf course, swimming pool, lake house, a new 250' dock along the Lake Winnebago shoreline, and an elegant 22,000 square-foot Clubhouse with a variety of member dining and banquet venues. The club is currently at full capacity with a waitlist to join, and its members are considered the business and social leaders of the greater Fox River Valley area.

While generally considered a hidden gem, North Shore Golf Club has hosted the State Amateur, the Wisconsin State Open, and will host the Wisconsin State Senior Open in 2024.

North Shore Golf Club is open 11 months a year and members enjoy a full schedule of golf and social events during all seasons. The Fox River Valley area is a true family-oriented community with affordable housing, excellent schools, and rich cultural attractions.

The Executive Chef is responsible for creating unforgettable culinary experiences for both guests and members, while also serving as a key leader within the team. As an essential member of the Senior Staff, they will work closely with the General Manager, Services Manager, and Events Director to deliver exceptional experiences. The Executive Chef is expected to bring passion, enthusiasm, and creativity to their work while collaborating with the NSGC team to create memorable moments.

The Executive Chef reports directly to the General Manager and works closely with other department heads.







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# KEY OBJECTIVES

**The Executive Chef's responsibilities include creating menus for various occasions, overseeing the purchase of food supplies, ensuring the highest food quality and sanitation standards, training and developing the culinary team, and maintaining the department's financial performance. He or she is responsible for managing all aspects of the culinary operation.**

- Develop and execute creative and diverse menu concepts that reflect local and seasonal ingredients, while meeting the preferences of members and guests.
- Train and mentor culinary staff to ensure the highest levels of food quality, safety, and sanitation.
- Foster a collaborative and positive work environment that encourages creativity, teamwork, and open communication.
- Maintain financial performance through effective purchasing, cost control, and inventory management.
- Work closely with senior leaders to develop and implement innovative strategies that drive revenue growth and member satisfaction.
- Implement and maintain standardized recipes, portion control, and quality assurance measures to ensure consistency and excellence in all menu items.
- Lead by example, demonstrating a strong work ethic and dedication to professional development and growth.
- Stay current on industry trends and new culinary techniques, and incorporate them into menu development and staff training.
- Build relationships with local vendors and suppliers to source high-quality, sustainable, and locally sourced ingredients.
- Collaborate with other departments, to ensure seamless execution of all club events and member experiences.











# COMPETENCIES & QUALIFICATIONS

- Minimum of 5 years of experience leading a cohesive team with a proven record of achieving high-level dining expertise.
- Preferred culinary school or college degree.
- Consistent track record of delivering high-quality products on time across multiple outlets.
- Demonstrated ability to control food and labor costs, manage budgets, and provide food purchase specifications to ensure quality and cost control.
- Confident and proactive team builder with a history of attracting, developing, and retaining high-performing teams.
- Strong leadership skills, including inspirational, hands-on leadership, financial performance management, and people skills.
- Enjoys engaging with members/guests.
- Passion for excellence that inspires and motivates the team, coupled with a dedication to lifelong learning and serving others.

Interested and qualified applicants should submit their resume in confidence to:

John Scharer, CCM – [johns@strategicclubsolutions.com](mailto:johns@strategicclubsolutions.com) and  
Michelle Cocita – [michelle@strategicclubsolutions.com](mailto:michelle@strategicclubsolutions.com) with Strategic Club Solutions.



## COMPENSATION & BENEFITS

Compensation includes a competitive salary commensurate with qualifications and experience, an annual bonus plan, and the following benefits:

- Comprehensive benefits package, including medical, dental, vision, 401K plan with match, long and short-term disability, and life insurance
- PTO
- ACF (or other professional organization dues)
- Continuing education allowance
- Cell phone allowance
- Dining allowance
- Relocation assistance





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