



EXECUTIVE CHEF

PARK RIDGE COUNTRY CLUB
PARK RIDGE, ILLINOIS
www.parkridgecc.org

POSITION OVERVIEW

The Executive Chef role at Park Ridge Country Club is an incredible opportunity to lead a high volume, multi-outlet, culinary operation. The Executive Chef leads a culinary team of 23+ in season, including 2 Sous Chefs, a Purchaser, and a Pastry Chef. In addition to the core competencies, the successful candidate will be a leader who is driven to create memorable dining experiences and is constantly raising the bar on member/guest satisfaction.

ABOUT THE CLUB

Since 1906, PRCC has been an integral part of the community and provided a recreational sanctuary for our families. There are currently more than 600 Members in all categories who enjoy golf, tennis, swimming, paddle tennis, a la carte, social and banquet amenities. The Club has strong ties to the Western Golf Association and has hosted multiple tournaments. Most recently, the Club hosted the 2021 Women's Western Amateur. The Club enjoys a very active and engaged family-oriented membership and maintains a significant waitlist to join.

FOOD & BEVERAGE NUMBERS

- \$3.7M in F&B Revenue
- 50% a la Carte/ 50% Banquets
- 100 F&B Employees in Season (~23 Culinary)
- 2 Kitchens (Clubhouse & Pool)
- New Cold Line in 2019, New Dish Machine in 2020, New Hot Line in 2021

A la Carte Dining Rooms (Capacity)

- Grill (60)
- Heritage Lounge (30)
- Porch (60)
- 19th Hole (60)
- Pool Snack Shop (50)
- Paddle House (40)
- Additional F&B service at Halfway House

Banquet Dining Rooms (Capacity)

- Main Dining Room (250)
- North Lounge (60)
- Private Dining Room (30)
- Ladies Card Room (30)
- Terrace (60)

Organizational Structure

Park Ridge Country Club operates under the General Manager/Chief Operating Officer organizational structure. The Executive Chef reports directly to the GM/COO and works closely with AGM and FOH Management Team.

KEY RESPONSIBILITIES & QUALITIES

- Be a collaborative team player who gets the job done right.
- Be an active recruiter, mentor, and developer of the culinary team.
- Have a passion and aptitude for teaching and training all food service personnel.
- Establish and consistently enhance kitchen operating standards.
- Remain current with new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Maintain a professional, levelheaded, demeanor in all situations.
- Consistency across the board
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs.
- Genuinely engage with the membership in person and through Club communications
- Work collaboratively with the members and committees.
- Create menus that retain Club favorites and introduce variety.
- Work with AGM to plan menus for Club Events, Private Events and F&B Outlets.
- Effectively schedule for all outlets.
- Work with General Manager and Controller to prepare annual F&B Operations and Capital budgets.
- Maintain food costs & budget.

EDUCATION & EXPERIENCE

- Culinary degree preferred.
- Significant experience in private clubs, high-end hospitality or large volume/ multi-outlet kitchens required.
- Experience with Microsoft Excel, Word, Outlook, MenuPro, etc.

SALARY & BENEFITS

Open and commensurate with qualifications and experience. The Club offers an excellent bonus and benefits package along with continued professional development.

Please send resume to dsidley@parkridgecc.org