



*Administered by DZA, the Exclusive Search Partner of DMA
Your 'Go To' Professionals when your Culinary Program Matters!*



EXECUTIVE CHEF
CHICKASAW COUNTRY CLUB

MEMPHIS, TN



About the Club: Chickasaw Country Club is a classic southern golf club founded in 1922, centrally located in the heart of Memphis. Chickasaw is conveniently located at the intersection of Sam Cooper Blvd. and Highland St. making it accessible to the entire metro area by way of the Interstate Highway system. The Golf Course, originally designed by William Langford, went under full renovation in 2018 by Bill Bergin, and consists of Tiff Eagle greens. Chickasaw was host to the Memphis Invitational PGA tournament in 1945, the event that ended Byron Nelson's streak of 11 consecutive PGA tournament victories.

In addition to an outstanding golf course, Chickasaw offers newly renovated

indoor and outdoor tennis courts, a modern fitness facility, swimming, racquetball and both casual and fine dining. Chickasaw's Olympic size swimming pool sets the stage for many hours of summertime fun and recreation. Chickasaw's clubhouse contains a variety of venues designed and maintained to accommodate both the elegant affair as well as a casual meal in a family friendly environment.

Position Specific: Chickasaw Country Club is looking for an Executive Chef who will develop a 'culture of greatness' in the kitchen. Someone who mentors his/her staff into disciplined and knowledgeable chefs. This individual must be a team player, understand club accounting and budgeting, food quality and presentation, know how to speak to people and train staff up. The Club is seeking someone who understands the Country Club membership and their F&B desires. The new Executive Chef will embrace the existing kitchen team as they are exceptionally good, dedicated, and hungry to learn and grow. A great leader with a calm disposition.

This is a unique opportunity as the new Executive Chef will be an integral part of a major renovation which includes building a NEW 'State-of-the Art' KITCHEN.

Primary Functions and Duties:

- The Executive Chef will manage all aspects of the dining programs with the goal of making the Club a 'Best-In-Class' option when it comes to a member's choice of places to dine.

- The successful candidate will be a motivator committed to staff development through hands-on training and coaching.
- The Executive Chef must be able to produce varying styles and presentations including traditional Southern foods, contemporary American, ethnic-influenced cuisines as well as elaborate detailed events such as Wine or Board dinners.
- The Executive Chef is 100% responsible for the kitchen budget. He/she will work with AGM and assist in the Dining room and sales budget.
- The Executive Chef will be a natural leader in the kitchen and able to manage the culinary team calmly and professionally. A true leader who will mentor, coach, and encourage the staff to excel in their profession.
- The Executive Chef attends House and Food & Beverage meetings to listen to the needs of the clients and offer suggestions.
- The Executive Chef is expected to be visible and personable with members. Authors Newsletter Article assists in sending 'Special Emails' every few weeks. Walks the dining room and Men's Pub.

The Club offers a compensation package including a competitive base salary commensurate with experience and skill, Performance Bonus, ACF dues, health & life insurance, and 401k. A relocation allowance is available.