



PROJECTED OPENING FALL 2023

EXECUTIVE SOUS CHEF

WICKER POINT GOLF CLUB



On Lake Martin – Alexander City, AL

About the Club: One of the most exciting golf courses in the nation — Wicker Point Golf Club — is coming to Lake Martin. Members will experience the only Bill Coore and Ben Crenshaw–designed golf course in all of Alabama!

Set adjacent to Wicker Point peninsula along the stunning shores of Lake Martin, Wicker Point Golf Club is a private course that will be defined by serene pine plantations, meandering creeks and spectacular lakefront holes comprising half of the course. The unmatched 18–hole course celebrates the land’s unique beauty, topography, and serenity. Wicker Point Golf Club is designed to be the centerpiece of Lake Martin’s newest luxury residential development, The Heritage.

The Heritage will include 240 waterfront homesites and 130 wooded interior lots, with the first release having sold exceptionally well. A key amenity for Heritage homeowners is the Lake Club, a resident–owned facility that will include a fitness center, saline pool, eight tennis courts, and eight pickleball

courts as well as a beautiful event lawn, covered pavilions, firepits, waterfront beach area, and community dock complex.

Position Specific:

Wicker Point Golf Club's Executive Sous Chef will lead meetings with kitchen staff and be able to explain plating preparations, recipes, and expectations to other team members. This individual is trustworthy, loyal, diligent, approachable, and respectful. All traits are necessary to lead a team and to promote an atmosphere where employees want to come to work to provide exceptional quality and consistent presentation.

The Executive Sous Chef will have knowledge of various cooking methods, ingredients, and procedures. Management skills and familiarity with industry's 'best practices.' Handles high-pressure situations well and can deal with uncertainty and can overcome it.

The best advice the Executive Chef would give to a new Sous Chef is to have an open mind and be flexible. This is a new project and things are changing daily to fill certain needs or realizations. Members, Russell Lands Executives, and many more will have requests and need to be filled very quickly but just prioritize what can be accomplished and make informed decisions to fulfill all requests. Also, the individual should remember if you are in over your head ask for help, the support structure in the company is vast and runs deep utilize it.

Primary Functions and Duties:

- The Executive Sous Chef will assist the EC with key issues such as creating all necessary menus, events, equipment from nothing. It is a ground up process that will allow the appointment to really dig deep and contribute some exceptional ideas, dishes, etc.
- The Executive Sous Chef should concentrate on healthy and light portions as they are extremely popular with current members at Willow Point. Also, traditional scratch preparations with quality local ingredients. The four seasons, region, and quality will drive the menu based on preferences and convenience at the golf course.
- Develop new recipes, plan menus, and select appropriate plate presentations. Keep up to date on the latest trends and products, however, recognizes the need for traditional Club cuisine and member favorites on the menu.
- Supervise kitchen staff's activities. Be a skilled communicator, a professional with a personable demeanor and an approachable manner.
- The selected individual has well rounded experience to allow the person to have many different experiences that they will bring to the table and share with the chef, kitchen staff, members, and the entirety of Russell Lands.

A compensation package that will include a competitive base salary and discretionary bonus. Benefits include medical insurance, dental insurance, 401K, vacation, dining allowance and ACF Conference. Relocation allowance is negotiable.

Send us Your Resume

Copyright © 2023 David Meyers Associates, All rights reserved.

You are receiving this email because you signed up to receive alerts, emails and announcements from David Meyers Associates.

Our mailing address is:

Denise Zanchelli Associates, LLC

568 North Avenue

Pleasant Valley, NY 12569

Ph. 203-258-6855 Denise@meyersassociates.com

[Add us to your address book](#)

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#)

This email was sent to jmitchell@jeffersonstate.edu

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

David Meyers Associates · 129 Fairfield Way · Suite 208C · Bloomingdale, IL 60108 · USA