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EXECUTIVE CHEF

SUNSET RIDGE COUNTRY CLUB



Northfield, IL

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ABOUT THE CLUB: Sunset Ridge didn't start off as a Country Club. Instead, it started out as an idea shared by ten young men more than 100 years ago. With a simple framework in mind, they set off on an adventure guided by their vision they called, "THE IDEA"

- Development of a great golf course with facilities for other sports activities.
- Maintenance of a fellowship of congenial souls and their families.
- Establishment of an environment in which neither business gain, political bias, nor personal advantage can survive.

Today, Sunset Ridge has roughly 600 member families and a vast offering of amenities.

- 18-hole Golf Course, Driving Range, Short Game Practice Area, and an Indoor Golf Learning Center.
- Robust Racquets program including 6 Clay Tennis Courts, 6 Pickleball Courts and 6 Platform Tennis Courts.,
- Swimming Pool and Winter Skeet & Trap Facilities.

The Club has completed award winning renovations to the Clubhouse facilities and golf course including: (1) The 2006 Private

Club Golf Course Renovation of the Year by Golf, Inc. magazine. (2) Club Management Magazine Design Showcase award winner in 2005.

In 2018 the dining facility, including a lively and social bar area was completely redesigned, with both casual and a bit more formal dining options including significant outdoor dining. In addition, the finishing touches on a brand-new, resort-style Bath and Pool House facility with state-of-the-art Fitness Center, opened in May 2023.

Over the last 15 years the Club has completed over \$30 million in improvements including construction of a brand-new Pool/Fitness Center. The new facility will include a multi-season bar & dining area, with separate locker room areas for pool and tennis, overlooking the golf course.

POSITION SPECIFIC

The Club has a great reputation on the North Shore of Chicago for offering quality food and service. Sunset Ridge Country Club is looking for a passionate leader who has the energy and knowledge who will uphold this reputation and serve quality food elevating the culinary operation to an even higher level of excellence. The Executive Chef will be visible and develop good member relations. The Executive Chef purchases all food along with managing all business affairs of the culinary department. The business acumen aspect of this position is important.

The Executive Chef is a well-respected, proactive member of the management team and is able to generate thoughts and ideas that result in increased sales and improved member satisfaction. This individual is a visionary and trend setter yet understands and is respectful of long-standing club culinary traditions and Club Culture.

CANDIDATE QUALIFICATIONS:

- The position requires an engaged leader who operates with the motto, "If you don't see it on the menu, ask. If we have the ingredients on hand, we'll do our best to accommodate the request."
- The Executive Chef is a multi-tasker, able to delegate, train for consistency, establish procedures for departmental cost control.
- The new Executive Chef will focus on casual entrees and a willingness to deviate from "standard fare." At the same time have the ability to make a 'Great Burger' as well as a five-course Gourmet Wine Dinner. He/she is knowledgeable of current food trends, the latest equipment and new cooking techniques and presentations.
- The Executive Chef works well as part of a team, treats staff with respect and works within the culture of the club. The inherited staff are mostly long tenured employees who work very well together with proper leadership.
- The Executive Chef will work directly with the General Manager to provide a schedule-based budget for labor, and agree on capital needs. The Chef will review all things associated with restaurants, set labor budget and food COGS with input from GM.
- The Executive Chef is expected to attend committee meetings as the food expert. Listens to member feedback and respond accordingly.
- The position requires leadership and a solid culinary foundation with ala carte and banquet experience in quality kitchens. Team culture is extremely important to the management team.
- The Resort will hire professionals committed to being the best in the business supported by a history of lifelong learning and current culinary trends.
- The Executive Chef walks the dining rooms, assists with banquet menu planning, authors newsletter article and provides occasional cooking classes.

A compensation package that will include a generous base salary and performance bonus. Benefits include medical insurance, dental insurance, 401K with match, vacation, and ACF Dues and Conference. Relocation allowance is negotiable. A CEC is preferred.

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