



Celebrating 60 years of fun, friendship, and family values!

EXECUTIVE CHEF

CHARTWELL GOLF & COUNTRY CLUB



Severna Park, MD

Mission Statement

*"To provide premier recreational, dining, and social experiences
to members and their guests within a setting that fosters fun, friendships and family values"*

ABOUT THE CLUB: Chartwell Golf and Country Club is one of the finest country clubs in the Mid-Atlantic region, showcasing a very real sense of relaxed refinement, gracious style, and unpretentious heritage. Chartwell's amenities are designed to provide our members and their families with quality leisure time.

CGCC is a full-service private country club that provides the finest in facilities and amenities – in addition to the newly renovated 18-hole championship golf which re-opened in August of 2019, the club offers 7 har-tru tennis courts and winter tennis air structure, state-of-the-art fitness center, golf simulator, and sparkling swimming pools. They are also pleased to provide superior food and beverage service, including member dining, social events, parties, and banquets in their renovated clubhouse.

POSITION SPECIFIC: Chartwell Golf and Country Club is looking for an enthusiastic leader with culinary vision who leads by example. An Executive Chef experienced in team building and staff development. Someone who will ensure consistency in food production and service. He/she will take pride in the position and maintain the highest professional food quality and sanitation standards.

It will be important that the new professional aligns him or herself with and embraces the Club's culture that fosters excellence with teamwork. The Executive Chef will always look for improvement while continuing to maintain the high standards of excellence already instilled into the kitchen operation. The ideal candidate will possess a 'true passion' for professional cooking and have a proven and stable track record of culinary excellence.

CANDIDATE QUALIFICATIONS:

- The Club desires a Chef (Culinary Leader) who will add consistency and variety to the Ala Carte dining operation.
- Uses logic and reason to identify solutions and alternatives for a successful outcome in many situations.
- Has the ability to manage pressure and an approach that facilitates communication and a sense of unity.
- Someone who understands the private club sector and is driven by pride, member satisfaction and teamwork.
- Evaluates current practices and processes; recognizes ways to improve current business methods, quality of products and services provided to the members.
- The Executive Chef is expected to attend committee meetings to solicit opinions, participate in discussions, present ideas, and solutions.
- Develops recipes and techniques for food preparation and presentation which help to assure a consistently high-quality product.
- Works to manage food costs exercising sound purchasing decisions and quality ingredients over all items served. Assists in establishing menu item costs for the purpose of setting menu pricing. Interacts enthusiastically with, and is visible to, the membership.
- Readily volunteers for interactive member cooking opportunities and welcomes occasions to meet with members to help plan their special events.

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