

EXECUTIVE CHEF - SAND POINT COUNTRY CLUB

The Executive Chef position is an extraordinary opportunity to work at a premier culinary-focused club. This is an opening for candidates with great leadership and culinary skills to serve over 900 total member families and individuals in a location that has heritage and traditions. This club offers a variety of dining venues, extensive and diverse banquet operations, multiple kitchens, and an atmosphere that promotes teamwork and friendships.

ABOUT THE CLUB

Arrive. Exhale. Unwind.

Situated just above the shores of Lake Washington, Sand Point Country Club offers many gorgeous views of the lake and the Cascade Mountain range. In addition to the spectacular setting, Sand Point Country Club is the only private golf club in Seattle with all of the amenities of a country club. Offering a variety of facilities for the whole family including a challenging 18-hole course renovated by the world-renowned architect David McLay Kidd, a covered and heated driving range, junior Olympic-sized swimming pool and wading pool, four lighted outdoor tennis courts, a 24/7 Fitness Center with club-approved fitness trainers, casual and fine dining venues, a lounge, beautiful event facilities, and a full calendar of member events.



SPCC Website <https://www.sandpointcc.com/>

ABOUT THE IDEAL CANDIDATE

- Is a strong and passionate leader and culinary professional with a proven track record of providing high level services. The EC must be passionate about their craft and inspire those around him or her with that energy and passion.
- The EC is a lifelong learner and instills that characteristic into his or her team.
- Is extremely organized to successfully manage and lead multiple *a la carte* and banquet venues simultaneously as well as prepare for and execute successful banquet events.
- Has a successful track record of controlling costs, standardizing recipes, planning budgets and the has the skills necessary to perform all kitchen tasks and training of others to properly execute those tasks. The EC leads by example.
- Is a visionary and trend setter yet understanding and respects the club's long-standing culinary traditions and can balance both in creating menus, specials, and banquet offerings.
- Must have computer skills including but not limited to Microsoft Outlook, Word, and Excel. Experience with Club Essential POS software is a plus. Experience communicating with and engaging members and/or customers using social media is a plus.
- Is a well-respected member of the leadership team and community team and can generate thoughts and ideas that result in increased sales and improved membership satisfaction.

EDUCATIONAL & CERTIFICATION QUALIFICATIONS

- Has 5+ years of luxury culinary experience as an Executive Chef or an Executive Sous Chef in a large operation, multi outlet experience a must. Preferably, has a culinary or related degree.
- Successful experience in both *a la carte* and banquet operations.
- A culinary arts degree from an accredited school preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

COMPETITIVE COMPENSATION PACKAGE INCLUDES:

- Pay range is \$120,000 to \$140,000 per year
- PTO at a rate of 7.33 hours per pay period, or 176 hours per year increasing to 216 hours after 5 years and 256 hours after 10 years
- Club pays 80% of your medical, dental, and vision insurance after 30 days
- Club pays 100% of your life and long-term disability insurance after 30 days
- Matching 401k after 6 months. 4% match increasing to 7% match after 5 years.
- Founded in 1927, Sand Point Country Club is the only private golf club in Seattle with all of the amenities of a country club. Team members have access to the Club's numerous facilities including:
 - Challenging 18-hole golf course re-designed by world renowned architect David McLay Kidd
 - Covered, heated driving range
 - Heated swimming pool
 - Four outdoor and lighted tennis courts
 - 24/7 Fitness Center

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire including a background check.

REFERENCES

Any references provided shall be considered permission to contact.