



Beverly Country Club

Established in 1908, Beverly Country Club is a mainstay in the Chicagoland golf community.

From its inception, Beverly was recognized as a championship course, a distinction that still resonates over one century later.

Beverly's mark on American golf was firmly made when club officials decided to ask legendary architect Donald Ross to create a master plan to renovate the course and bring it back up to major championship standards. Over the course of nearly a decade, the entire Ross plan was adopted, again putting Beverly among the finest golf courses in the country. Over the years, Beverly has been the host of four Western Open championships (1910, 1963, 1967 and 1970) and one U.S. Amateur championship (1931). Beverly also hosted the 1943 Chicago Victory National Open Championship, a wartime substitute for the National Open. Championship golf returned to Beverly in 1999 when the rejuvenated Chicago Open came to the South Side for a three-year run, with PGA Tour star Luke Donald winning in 2000. More recently, Beverly has hosted the 2009 U.S. Senior Amateur, 2011 Western Junior and the 2014 Western Amateur tournaments.

The club has recently renovated the course and will complete a 16 million clubhouse renovation in May of 2026. The club is hosting the 2026 Western Amateur on July 27th- Aug. 1st 2026.

3 Dining Areas:

- Main Dining room
- Outdoor Terrace
- Card Room

Executive Chef

Reports to: General Manager

Supervises: Executive Sous Chef; Cold Station Chef, Cooks

Collaborates with: Assistant General Manager and Food and Beverage Director

Education and/or Experience

- Bachelor's degree in culinary arts and/or Hospitality Management degree and eight years food production and management experience; or
- 15 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.

Job Knowledge, Core Competencies and Expectations

- Exceptional cooking skills.
 - Plans and monitors all food-production-related costs.
 - Plans menus with Food and Beverage Director.
- Develop food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
 - Ability to pair/match wine and food and develop a wine list with the Food and Beverage Director.
 - Knowledge of and ability to perform required role during emergency situations.

Job Summary (Essential Functions)

Responsible for all food and pastry production, including those that are sold in restaurants, banquet functions and other outlets. Develop menus, food purchase specifications and recipes. Supervises production and pastry staff. Develop and monitor food and labor budgets for the department. Maintain highest professional food quality and sanitation standards.

Job Tasks/Duties

- Hires, trains, supervises, schedules and evaluates the work of management staff in the food and pastry production departments.
 - Plans menus with Food and Beverage Director for all food outlets in the club and for special occasions and events.
 - Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
 - Approves the requisition of products and other necessary food supplies.
 - Ensures that high standards of sanitation, cleanliness and safety are always maintained throughout all kitchen areas.
 - Establishes controls to minimize food and supply waste and theft.
 - Safeguards all food-preparation employees by implementing training to increase their knowledge about safety, sanitation and accident-prevention principles.
- Develop standard recipes and techniques for food preparation and presentation that help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.
- Attend food and beverage staff and management meetings.
- Consults with the banquet function committee about food production aspects of special events being planned.
 - Cooks or directly supervises the cooking of items that require skillful preparation.
 - Evaluates food products to assure that quality standards are consistently attained.

Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests.

- Plans and manages the employee meal program.
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology.
- Recruits and makes selection decisions; evaluates job performance of kitchen staff; coaches, rewards and disciplines staff in a fair and legal manner.
- Recommends compensation rates and increases for kitchen staff.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service line-ups and meetings.
- Motivates and develops staff, including cross-training and promotion of personnel.
- Periodically visits dining area to welcome members.
- Hosts taste panels to assess feasibility of proposed menu items.
- Reviews and approves product purchase specifications.
- Establishes buffet presentations.
- Maintains physical presence during times of high business volume.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Undertakes special projects assigned by the Food and Beverage Director.

Licenses and Special Requirements

- Certification from American Culinary Association or other professional hospitality association.
- Food safety certification.

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.

Compensation and Benefits:

- Salary commensurate with experience
- Full benefits package: Health, Dental, Vision and Life Insurance and 401K

Please send cover letter and resume to,

Brian Kribs, PGA

General Manager

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