Executive Chef

Spotswood Country Club | Harrisonburg, VA

About the Club

Founded in 1926, Spotswood Country Club is Harrisonburg's only member-owned, fully private country club. Spotswood Country Club caters to every member's lifestyle with premier facilities, elegant dining options, and a friendly connected community.

The 18-hole layout, originally designed by Fred Finely and Edmund Ault, offers distinct challenges amidst first class conditions and incredible views. Members and their guests enjoy a wide variety of golf activities including: tournaments and special events, private or group instruction, men's and ladies' teams and leagues, fun-filled junior programs and much more. Other services available throughout the year include men's and ladies' golf locker rooms, bag storage in a climate-controlled room, club repair and USGA handicaps.

SCC Tennis offers something for everyone: four levels of junior programming including Little Tennis, 10 & Under Quick Start, and for the more advanced player, we offer The Elite Team and Top Guns. Adults have a wide variety of activities to choose from including Cardio Tennis, Combo Clinics, Pro Drills, and Weekend Warriors. SCC Tennis also offers Friday family fun nights, organized match play and open play, socials, mixers, camps, as well as tournaments. Our racquets facilities feature four clay and two hard surface courts along with pickle ball.

SCC Aquatics features an award-winning swim team and comprehensive lessons program. Our 196,000-gallon pool has six 25-meter lanes along with a 3-foot shallow end and an adjacent 12-foot deep diving well. The aquatics area has a separate wading pool for small children as well. Summer events are fruitful and fun at the pool, and every day is a pool party to us!

Spotswood members have many options when it comes to dining. From full meals in the dining room to cocktails and hors d' oeuvres in the bar or lounge, the menu is always sure to please. Additionally, the patio is a popular place during warm months and features live entertainment from local musicians on select weekends. The culinary staff offers weekly Chef Specials, Senior Night, Family Night, monthly Dinners for Two, Sunday Brunch, Sunday Football, and a multitude of special dining opportunities like Wine Dinners and Special Burger Nights.

Executive Chef Position Summary

Overview

The Executive Chef oversees all culinary preparation and provides direct management to all kitchen staff including, sous chefs, pantry personnel, dishwashers, and cooks. In addition, this individual writes all menus for Club dining facilities, Club events, and works with members hosting private events to develop menus for their events. The Executive Chef provides coaching to Sous Chefs and Cooks on menu item preparation, consistently exams dishes for quality control, safety and food handling regulations, and works with the Sous Chef on new menu development. In addition to working closely with the kitchen staff, this individual must also work together with the Food and Beverage Service Manager and other service staff to ensure the highest level of member service. The ideal candidate for this job is resourceful, a good problem solver and organized. Assuring a steady completion of workload in a timely manner is key to success in this position.

Essential Job Functions & Responsibilities

- Provide the highest level of member service in accordance with the Club mission.
- Determine appropriate food presentation and create decorative food displays.
- Supervise or coordinate activities of cooks and kitchen staff engaged in preparation.

Responsibilities:

- Monitor sanitation practices to ensure employees follow standards and regulations.
- Consistently checks the quality of raw or cooked food products to ensure standards are met.
- Estimates amounts and costs of required supplies and orders kitchen equipment, glass wear & other ingredients.
- Instruct cooks or other workers in the preparation, cooking, garnishing, or presentation of food.
- Inspect supplies, equipment, and work areas to ensure efficient operation.
- Determine production schedules and staff requirements necessary to ensure timely delivery of services.
- Check the quantity and quality of received products.
- Create rotating menus, and assign prices to menu items based on food, labor, and overhead costs.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.

- Meet with sales representatives to negotiate prices or order supplies.
- Hire and provide hands on training for staff such as cooks and other kitchen staff.
- Arrange for equipment purchases or repairs.
- Meet with customers to discuss menus for special occasions such as weddings, parties, or banquets.
- Record production or operational data on specified forms.
- Answer all guest questions regarding dish ingredients and nutritional value.
- Take into consideration guest's dietary restrictions.

Additional Responsibilities and Job Requirements:

- Must be detail-oriented, organized, and able to prioritize and multitask.
- Must have the ability to be flexible and adapt to change.
- Maintain a positive attitude and remain professional under pressure.
- Keep abreast of culinary industry trends.
- Absorb suggestions and constructive feedback and communicate with upper management.
- Take pride in one's work & strive to better the workplace daily.
- Professional written & verbal communication skills

Competencies and Qualifications

- 5 years' experience as an Executive Sous Chef or Chef required.
- Culinary training preferred or a combination of training and education will be considered.
- Prior managerial experience preferred.
- Solid understanding of common dietary restrictions & substitutes (gluten free, vegan/dairy free, sugar free).
- Previous private club experience preferred but not required.
- Solid understanding of revenue generation and expense control as it relates to food products, forecasting/budgeting expenses.
- Excellent customer service skills.

- Fluent in written & spoken English.
- Must be able to lift 50 pounds.

Compensation and Benefits:

- Salary commensurate with experience
- Limited golf privileges
- Complementary meals available

Interested and qualified applicants should submit their resume, cover letter and references to:

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