

Position Announcement

Executive Chef
Huntsville Golf Club

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Club Information

The widely acclaimed Club opened in 1993. Designed by legendary golf course architect, Rees Jones, the course is recognized as one of the country's best golf courses and ranked 5th best course in Pennsylvania by Golf Digest. Located in the foothills of the Pocono Mountains, it has forests, rolling fields, ravines, rocky ledges, streams and broad vistas across the grassy valleys. The clubhouse offers an airy single-story building designed by award-winning architect Peter Bohlin. The modern style of the striking clubhouse may sit in contrast with the property's agrarian surroundings, but it offers members and guests a unique experience. There are two member dining areas, a private room used for family and meeting events, and the ever popular veranda that offers spectacular views of the golf course. April through October the club operates a patio tent (seating for 300) for members and outside group events. The clubhouse includes a fully stocked Pro –Shop and Men's & Women's locker rooms. Huntsville Golf Club has roughly 500 memberships in all categories. Food & Beverage sales are approximately \$900,000 annually. The golf season is 8 to 9 months long, with an average of 16,000 rounds of golf played each season. The club typically closes January through March and reopens April 1. Huntsville Golf Club is committed to the time-honored traditions of the great game of golf.

Position Description & Qualifications

Candidate should possess a minimum of 5 years of progressively challenging experiences as a Chef or Sous Chef, preferably in a country club environment, premier hotel or high-end restaurant environment. The aspirant should possess outstanding leadership skills, excellent oral and written communication abilities, thorough understanding of budgeting as it relates to purchasing, food cost controls, inventory, labor, etc. and maintain highest professional food quality and sanitation standards. Additional responsibilities include:

- Supervises all club food preparation areas, i.e. ala carte/banquet kitchens, halfway house, and patio.
- Hires, trains, supervises all personnel in the food department. Evaluates, corrects, and disciplines employees in accordance with laws and club policies.
- Plans menus/recipes (through F&B manager). Evaluates products, price, and portion size.
- Approves the purchase of food and preparation supplies.
- Attends food/beverage, management and committee meetings when requested.
- Cooks and supervises other chefs, cooks, and kitchen personnel.
- Develops and sets standards as it relates to food and plate presentation. Assures quality standards are consistently achieved.
- Regularly visits the dining areas. Host taste panels to evaluate possible menu items.
- Plans and manages employee meal program.

Requirements

Culinary arts degree from an accredited school or equivalent experience

Must be certified in food safety

Documentation of continuing education in professional field

Valid Drivers license

Compensation package commensurate with experience and qualifications

Application Deadline – Wednesday, August 21, 2019