



RCS Hospitality Group
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Position Available:
EXECUTIVE CHEF
Rolling Hills Country Club – Rolling Hills Estate, CA
HIRE DATE: APRIL 2017

If you're an Executive Chef with a passion for sophisticated gourmet meals and love pleasing guests with creative and intriguing dishes, we've got a position for you in sunny California! The Rolling Hills Country Club is set to reopen after undergoing an extensive renovation to the golf course, clubhouse, and amenities and is seeking a creative Executive Chef with strong leadership skills to lead the kitchen team—is it you?

POSITION RESPONSIBILITIES:

The Executive Chef must understand the nuances of private club service, provide cutting edge menu ideas while staying true to the traditions of the Club, and strive for excellence with the member experience. The Executive Chef will be responsible for all aspects of the day-to-day culinary operations at Rolling Hills Country Club. He/she will develop and execute all initiatives surrounding the successful management of the culinary operation, including but not limited to budgeting, planning, organizing, and directing. The Chef will also be responsible for menu planning, recipe creation, food ordering, food production, storage, safety and sanitation standards, and labor staffing and scheduling.

CANDIDATE EXPERIENCE AND QUALIFICATIONS:

- **MUST HAVE:** a minimum of 5 years of experience as an Executive Chef in a club (or other high-end hospitality)
 - Must show proven record of progressive career movement
- Excellent culinary knowledge and skills, with exceptional creative abilities
 - Wine knowledge preferred
 - Ability to adhere to food service policies, procedures, and safety and sanitation standards
- Strong command of banquet operations and multi-kitchen management
- Proven success with guest satisfaction, revenue generation, cost management, menu planning and development, and budget preparation experience
 - Must be able to manage food and labor costs according to budgeted targets
- Outstanding written and verbal English communication skills
 - Must be able to both give and follow clear direction, working as part of a team
 - Bilingual is a plus
 - Comfortable and professional when interacting with members and staff
- Demonstrable leadership skills
 - Previous documented success in developing employees and kitchen operations
 - Must have impeccable integrity
- Basic computer skills
 - Accustomed to using technological tools such as Point-of-Sale systems, email, MS Excel, and MS Word
- Established business/financial acumen as it relates to kitchen operations (revenue generation, menu engineering, cost of goods sold, labor costs, etc.)

THE SUCCESSFUL CANDIDATE WILL:

- Work well under pressure, be organized with his/her task list, demonstrate self-motivation, and be an active problem solver
- Have an energetic, enthusiastic, friendly, and professional demeanor demonstrating personal pride and attention to detail
- Be able to work a flexible schedule including weekends, holidays, and nights as necessary in order to adapt to the needs of the Club, leading the kitchen staff by example.
- Understand the culture of a private club membership and industry food trends

EDUCATIONAL QUALIFICATIONS:

Culinary Degree preferred, or equivalent experience working under highly qualified chefs
ServSafe Sanitation certification required.

SALARY RANGE:

\$125,000 plus benefits and bonuses

CLUB INFORMATION:

Family, community and the highest ideals of the game of golf: These are the enduring values of Rolling Hills Country Club. Perched on a ridge with inspiring views of the Los Angeles basin and folded within the valleys of Rolling Hills Estates, Rolling Hills Country Club is the finest member-owned private club in Palos Verdes, and all of the South Bay. With an atmosphere that inspires a deep sense of camaraderie among the membership and reinforces great traditions from generation to generation, Rolling Hills Country Club is a place where parents and children, friends and neighbors come together to eat, play, and enjoy life.

The Club also offers swimming and tennis facilities, formal and casual dining, social programming and special event options.

This club offers superb recreational and entertainment facilities for the whole family to enjoy including:

- an 18 hole golf course just renovated by David McLay Kidd (Golf Magazine "Architect of the Year" 2008) with stunning views of the Los Angeles basin complete with an 8.5 acre practice range and a Golf Academy featuring the latest in high-tech computerized video analysis
- a BEAUTIFUL 60,000 sq. ft. clubhouse reopening after extensive renovations, with views of the Los Angeles skyline
- scenic "tennis garden" with stadium court and additional hardcourts
- private 6,000 square foot athletic workout facility with personal training rooms and spin studios
- Spa with massage and private treatment rooms
- a swimming complex with junior Olympic pool and adult lap pool

FOOD AND BEVERAGE OPERATION:

The food and beverage operation offers three full-service dining areas serving approximately 650 members. The club also offers other dining opportunities such as special events, catering, and more. The Chef will report to the Clubhouse Manager.

INSTRUCTIONS FOR APPLYING:

Please send cover letter outlining your career progression choices, a resume, references, and salary requirements to: Jill Garner at jill@consultingRCS.com