

JOB POSTING: Boulder Ridge Country Club is looking for an experienced **Executive Chef** that has the passion and creativity for this role. Being at the cutting edge of the culinary world is the standard that this scene requires.

Reports To: General Manager

Working Hours: Full-Time

Working Hours: Compensation package is commensurate with experience

Directly Manages: Directly manages kitchen staff

Responsibilities: The Executive Chef of Boulder Ridge Country Club is the heartbeat of the restaurant and will want to shoulder that role with passion and pride! He/she will train and manage kitchen personnel and supervise/coordinate all related culinary activities; estimate food consumption and requisition or purchase food; select and develop recipes; establish presentations standards; ensure proper equipment operation/maintenance; and ensure proper safety and sanitation in the kitchen. The Executive Chef directly supervises kitchen personnel with responsibility for hiring, discipline, and the continuous development of the staff.

Job Requirements:

Qualifications include but are not limited to:

- Associates or related culinary degree is preferred or equivalent combination of experience and education.
- A minimum of 3-5 years of culinary management experience
- Passion for food and cooking; enjoy the process of selecting foods, preparing meals, and creating menus
- Business Sense: Experience with controlling food and labor cost.
- Ability to work closely and communicate with all associates, departments, members, guests, and clients in a professional manner. Team Player.
- Attention to detail, strong organizational skills, and ability to multi-task.
- Commitment to Quality: Always committed to preparing the highest quality meal
- Quick Decisions: Problem solving must be done quickly to keep customers satisfied and operations flowing smoothly
- Must be able to handle criticism
- Responsible for all food that reaches our guest's plate
- Making sure the kitchen is adequately staffed in all areas
- Making sure that all employees receive the necessary training to prepare the menu items
- Must be able to work weekends, holidays, and flexible hours, as needed
- Excellent verbal and written communication skills required
- Strong computer skills preferred
- Ability to stand for long periods of time, work in an indoor setting year-round and lift 25-30 pounds.

**Please Note: This job description includes, but is not limited to, the duties and responsibilities noted above. The essential functions of this job description are not exhaustive and may be supplemented. Employee must be able to perform essential functions of position with or without reasonable accommodations.*

Boulder Ridge Country Club is an Equal Employment Opportunity Employer.

TO APPLY:

Please email your cover letter and resume to jdziekan@boulderridge.com