

EXECUTIVE CHEF OPPORTUNITY AT OAKDALE GOLF & COUNTRY CLUB

Nestled at the base of California's eastern foothills on the way to Yosemite National Park, and just 60 minutes from the San Francisco Bay Area, is the town of Oakdale, The Cowboy Capital of The World. Just outside of town, perched along the Stanislaus River, sits Oakdale Golf & Country Club, the community's active and growing family centered hub who is interviewing for a highly driven, creative, and organized Executive Chef that can help lead its dynamic culinary program into a new era after the retirement of its long-standing leader.

The ideal candidate will have experience in managing a busy facility with diverse food & beverage operations who has demonstrated innovation, exceptional planning and communication, and strong relationship skills across all areas of food & beverage. The ability to deliver a consistently excellent experience while juggling multiple services and events at once is critical to success, while creating memorable experiences that range from the highest end wine dinners for a couple of dozen, to multi-station themed family-styled buffets for many hundreds, to daily dining experiences that are creative and memorable.

More than just technically proficient, the next Executive Chef at Oakdale Golf & Country Club should be engaging and passionate about leading a long-standing team to new heights while inspiring, encouraging, and teaching its members to each reach their individual goals in their culinary journey. At the same time, they should appreciate the uniquely strong relationship between the membership and its staff while finding new ways to help strengthen that relationship with back of the house staff.

ABOUT OAKDALE GOLF & COUNTRY CLUB

Oakdale Golf & Country Club was founded in 1961 by "The Big Six", a group of influential Oakdale Community landowners and business leaders who wanted to provide the community with somewhere to recreate and socialize together without having to drive to the neighboring bay area. With almost 700 members, OGCC is an active member-owned family club, with its Acorn Academy youth golf program widely considered the model for excellence in youth golf programs at the private club level.

With a 10,000 square foot main clubhouse that includes a snack bar, grill room, and main dining room, 5,000 square foot main patio, brand new 3000 square foot event pavilion, brand new outside patio bar, a new Pickleball Patio and Snack Bar, and upcoming outdoor event kitchen, Oakdale Golf & Country Club has a dynamic array of food & beverage service areas, each requiring different offerings and programs. The club has an 18-hole championship golf course, driving range, four golf practice green facilities, including a full 100 yard short-game facility, 8 Championship Pickleball Courts and Pro Shop, and is building bocce courts this fall.

Oakdale Golf & Country Club is just completing almost \$5M in renovations that included building the new Event Pavilion, Pickleball Courts, Pro Shop, & Restrooms, Bocce Courts, A New Outdoor Patio Bar, a new 8000 square foot golf cart storage building, renovations of the existing clubhouse and grounds, more than 20 new golf course tee-boxes, and a full renovation of all greenside bunkers.

OAKDALE GOLF & COUNTRY CLUB BY THE NUMBERS (www.oakdalegcc.org)

- 700 Members across 7 different membership types
- 61 Average Member age

- \$1.2M Food Revenue
- \$750k Beverage Revenue
- 45% Food Cost Average as budgeted
- 70% a la carte dining vs. 30% events & catering
- 50,000 covers per year
- 2 kitchens (including upcoming outdoor event kitchen)
- Jonas Point of Sale
- Member-owned Non-Profit 501 c7

ORGANIZATIONAL STRUCTURE

Oakdale Golf & Country Club operates under a General Manager/COO, who reports to the member elected Board of Directors. The Executive Chef reports to the Food & Beverage Director, and works in coordination with the Events Manager and Bar Manager to round out the F&B leadership team, while cooperating with the other OGCC Department Heads. The kitchen staff team totals approximately 15 members, including a Sous Chef, Pastry Chef, 2 Lead Cooks, 5 line cooks, and dishwashers who report to the Executive Chef.

EXECUTIVE CHEF POSITION OVERVIEW

The Executive Chef is ultimately responsible for all food production and preparation at the club, including that sold day-to-day in it's grill room, dining, and snack bars, as well as that in all events both, including in-house member events and outside weddings, reunions, and charitable fund-raising events. He or She develops menus, innovates around events, creates food purchase specifications and recipes, and develops and monitors food and labor budgets for the department. The executive chef maintains the highest in professional food safety, quality, and sanitation standards for the kitchens.

LEADERSHIP

- Be a collaborative working team player who can be a "hands-on" chef when necessary but understands the balance between that and stepping back to lead the team.
- Cooks and/or directly supervises the cooking and preparation of any and all items that require a skillful presentation, as well as the training of those team members involved.
- Be an active and dynamic recruiter of team members and someone who inherently enjoys developing and building his/her team while leading them to positive Membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training for all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes an oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Conduct and/or oversee training programs for food service personnel on various issues, including service techniques, knowledge of menu items and daily specials, sanitation, team building, and conflict resolution; regularly test and evaluate knowledge and understanding of these expectations. This should be extensive and ongoing throughout the year.
- Work closely with the front-of-house food and beverage managers to assure a cohesive experience that consistently exceeds the expectations of Members and guests.
- Assist in planning and be responsible for ensuring special events are well-conceived and executed.

- Attend food and beverage staff and management meetings.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, and visibility.
- Works with Food & Beverage Director to develop regular performance reviews for all back-of-house leadership positions.

OPERATIONS

- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistent, high quality and minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Leads efforts to refresh menus and programming, focusing on innovative offerings made with fresh, high-quality ingredients to align with member preferences.
- Ensure 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.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Establish and maintain a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Performs monthly inventory, takes weekly food stock levels, and places all purchase orders.
- Maintain safety training programs; manages OSHA-related aspects of kitchen safety.

MEMBERSHIP

- Have a heart for hospitality, embrace, appreciate, promote, and elevate the warmth and culture of Oakdale Golf & Country Club
- Be highly visible and engaged with Membership throughout the F&B outlets. Welcome, encourage, and engage in regular feedback from Members.
- Be responsive to Members' requests for menu selections, event planning, etc., and strive to find creative ways to accommodate reasonable requests with a "can do" approach.
- Consistently innovate, elevate events, and build on a core selection of OGCC favorites while establishing new OGCC signature dishes.
- Create seasonally appropriate menus that the Membership has a hard time choosing from with regular features and specials to elevate interest, while staving off menu fatigue.

FINANCIAL

- Clearly understand the metrics for successful attainment of financial goals and objectives in F&B operations and consistently reviews these expectations with his or her direct reports to ensure understanding and 'buy-in' from those contributing to their attainment.
- Plan menus for all food outlets and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and technically correct.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.

- Prepare necessary data for applicable parts of the budget; projects annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help assure that financial goals are met.

INITIAL PRIORITIES

- Listen to Members, learn Member and Team Member names, culinary/dining requirements (aversions, etc.), and preferences. Learn the culture of the club and build trust with Members and morale with staff.
- Review and organize menus, specials, and events for the upcoming season.
- Evaluate and develop Team Members' skills and abilities and continue to create a culture among the staff that encourages creativity and passion for the work that they perform and respect for fellow employees.

CANDIDATE QUALIFICATIONS

- Five years' experience in a similar role with exposure to multi-outlet operations and banquet operations.
- Executive Sous Chef with strong previous experience in award-winning restaurants and/or clubs will be considered.
- Degree in Culinary Arts or other Hospitality Management focus.
- Minimum of seven years of food production and management experience.
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Is experienced with technology, including POS and Microsoft Suite..
- Extra consideration will be given to those who have achieved Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.

EMPLOYMENT ELIGIBILITY VERIFICATION

- In compliance with federal law, all hired employees must verify their identity and eligibility to work in the United States and complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

- Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package, including medical, dental, and vision for self and family, as well as life, association membership, continuing education, meals, and club membership privileges for self and family. .

INSTRUCTIONS ON HOW TO APPLY

- Please upload your resume and cover letter in the order listed using the link below. When prompted for them during the online application process, you should have your documents fully prepared to attach.
- Prepare a thoughtful cover letter addressed to **Mike Dowd, PGA/CMAA General Manager/COO**. Clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why the Oakdale Golf & Country Club and the Oakdale, CA area will benefit you, your family, your career, and the Club if selected.