



The Chef de Cuisine

Chaparral Country Club, 100 Chaparral Dr., Palm Desert, CA 92260

Salary Range: \$85,000-\$100,000

Full-time, Seasonal, Position Available Immediately

Chaparral Country Club is a private golf, tennis, and net sports community. We are committed to maintaining the highest standards of customer and employee satisfaction. That commitment includes an emphasis on safety, sound financial practices, and continuous improvement, without sacrificing the community's hallmark friendly environment.

Members of Chaparral Country Club are unwavering in their dedication to the mission of the club. Chaparral Country Club provides our members and their families contemporary services for golf, net sports, dining and entertainment, fitness facilities and thought-provoking programs that foster relationships, camaraderie and overall well-being.

Core responsibilities

Culinary leadership and menu development

- **Menu creation:** Designs, develops, and standardizes menus, incorporating new recipes and seasonal ingredients.
- **Quality control:** Oversees all food production and plating, ensuring every dish meets the highest quality standards before it is served.
- **Culinary excellence:** Leads the kitchen team and personally performs tasks to set an example for culinary execution and innovation.

Kitchen management

- **Staff supervision:** Hires, trains, and manages all back-of-house staff, including cooks and other food preparation workers.

- **Performance management:** Conducts performance reviews and identifies developmental needs for staff, offering coaching and mentoring to improve skills.
- **Workflow coordination:** Coordinates kitchen activities to ensure a smooth and efficient workflow during service.
- **Inventory and purchasing:** Manages inventory, places orders for food supplies and equipment, and maintains strong relationships with vendors.
- **Budgeting and cost control:** Assists in financial planning for the kitchen, managing labor and food costs to maintain profitability.

Operations and compliance

- **Safety and sanitation:** Enforces strict hygiene and sanitation standards, implementing safety protocols and ensuring compliance with health regulations.
- **Kitchen maintenance:** Supervises the ongoing cleaning of all equipment and general kitchen areas.
- **Interdepartmental collaboration:** Communicates with front-of-house staff about menu details, service techniques, and customer feedback.

Catering/Banquet Operations:

- Coordinate banquet and catering events with members and guests
- Coordinate member events for member group functions and special events

Additional duties

- **Member relations:** May interact with guests during special events to provide insights into the culinary process and address feedback.
- **Adaptability:** Accommodates special dietary requests and adapts to last-minute menu changes or other evolving circumstances.
- **Coordinate FOH Operations:** Work with the FOH supervisory team to assist with FOH operations, hiring, training, and scheduling.

Please send a compelling cover letter and resume to:

Jim Shumate, CCM

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