



CLAREMONT COUNTRY CLUB
5295 Broadway Terrace
Oakland, CA 94618

Claremont Country Club is in search of an Executive Chef to lead the club into the next culinary explosive chapter! We are seeking an experienced, polished, hands-on TEAM leader that will be stepping into a profound and committed culinary team environment.

The Executive Chef will oversee menu development, food quality, kitchen leadership, purchasing, inventory, sanitation, financial controls, and execution across multiple dining outlets, including fine dining, casual bar service, poolside dining, member events, weddings, and seasonal programming.

This position reports directly to the General Manager, partners closely with the Assistant General Manager, F&B Director, Catering/Events team, and the Bar Manager. It requires a culinary leader who can balance creativity, consistency, financial discipline, team development, and exceptional member service. The ideal candidate will have experience in private clubs, luxury resorts, upscale restaurants, or high-volume seasonal hospitality environments, with the ability to lead a professional culinary team and continue elevating the Club's dining experience through creativity and culture. The expectation of being a visible and engaging team member is paramount.

Additional details:

Essential Duties and Responsibilities:

- Develop and execute seasonal menus for all outlets, including the main dining room, grill room, pool, and banquet operations.
- Create custom menus for member events, weddings, golf tournaments, holiday functions, and private parties.
- Maintain consistency, presentation, and quality standards across every plate, every shift.
- Source high-quality ingredients with attention to seasonality, local purveyors, and member preferences.
- Stay current with culinary trends and incorporate them appropriately for the Club's membership.

Kitchen Operations:

- Direct daily kitchen operations across all outlets and shifts.
- Oversee line setup, expediting, and breakdown.
- Ensure all food is prepared and served in accordance with recipes, plating standards, and timing expectations.
- Coordinate kitchen production for simultaneous events (e.g., a member dinner plus a wedding plus a golf outing on the same day).

Dining Facilities: Multiple dining outlets to service include grill, banquet, pool side, golf course food stations.

Direct Reports: Sous Chef(s), Banquet Chef, Line Cooks, Pastry Staff, and other BOH staff.

Status: Exempt, Full-Time Position

Physical Demands and Work Environment:

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.

Candidate Qualifications

The ideal candidate will be an experienced, hands-on culinary leader with a strong background in private clubs, luxury resorts, upscale restaurants, or high-volume seasonal hospitality operations. This individual must have the ability to lead multiple dining outlets with different service styles, including fine dining, casual dining, poolside service, member events, weddings, and seasonal banquet functions.

Qualified candidates should possess strong leadership, communication, organizational, and team-development skills, with a proven ability to build a positive, professional, accountable kitchen culture. The Executive Chef must be comfortable managing food cost, labor cost, purchasing, inventory, production, sanitation, and waste controls while maintaining exceptional standards for food quality, consistency, flavor, presentation, and member satisfaction.

The successful candidate will understand the importance of member relationships, consistency, creativity, and trust in a private club environment and will be committed to elevating the Claremont Country Club dining experience.

Educational Requirements

A degree in Culinary Arts, Hospitality Management, Food Service Management, or a related field is preferred. Equivalent professional culinary training, apprenticeship experience, certifications, and proven leadership experience in a high-quality culinary environment will also be considered.

Additional certifications such as Certified Executive Chef, Certified Sous Chef, ServSafe Food Protection Manager, or other recognized culinary and food safety credentials are preferred and considered a plus.

Date Position Available

September 2026

Other Benefits

Claremont Country Club offers a healthy competitive benefits package designed to support both professional growth and quality of life. Benefits include health, dental, and vision insurance; paid time off; 401(k) with company match; and professional development opportunities. Salary range: \$130k to \$150k commensurate with experience and qualifications.

The position also offers the opportunity to work in a beautiful environment.

Please send resumes to (no phone calls please):

Peter R. Palacios, Jr.

General Manager

Claremont Country Club

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