



Executive Chef

Summary:

Seven Oaks Country Club, Inc. located in Beaver, PA. is seeking an experienced, well qualified individual to oversee and provide an exceptional culinary experience for the Club's members and guests. The Executive Chef is responsible for all food production including all items produced for member's dining rooms, banquets and other outlets, menu development, food purchase specifications and standardized recipes. Development and monitoring of food and labor budgets for the department also fall within this individual's purview, as does staff supervision. Furthermore, the Executive Chef is responsible for maintaining the highest professional food quality and hygiene standards throughout the Operations.

Seven Oaks Country Club, Inc. (SOCC) has a history and heritage built on 41 years of excellence. SOCC is a subsidiary of the parent Company, GCU, a fraternal benefit society marketing life insurance and annuities throughout the United States and headquartered on property adjacent to the Seven Oaks complex. SOCC was founded in 1978 based on a vision by the Officers and Board of Directors to create a recreational and residential golf course community for its entire membership throughout the US and population residing in the Western Pennsylvania and the tri-state area.

The beautiful clubhouse and 18-hole course is set on 740 pristine acres of rolling hills of Western Pennsylvania with magnificent views and impeccable amenities and service. The Club and Course is in the final stages of a \$3 million major renovation project. The club facilities include a championship 18 hole golf course with full service Golf Shop, two har-tru tennis courts and full tennis programming, a junior Olympic size family swimming pool and children's pool, a members a la carte private dining room (Grille Room), private Wine Room, sports bar (Champions Room), fitness center and three banquet rooms.

At SOCC, you will enjoy a comprehensive compensation and benefits package. We are proud to support work/life balance that meet individual and business needs. Our highly competitive health, retirement, and life plans are to support you and your whole family. Additional benefits and perks include paid time off, vision and dental benefits that make SOCC a wonderful place to work. We strive to foster a culture of total well-being through community outreach and charitable giving programs through our "Investing in the Goodness of Community" campaign.

Salary Range: \$60,000 - \$75,000 based on experience, qualifications and work experience



POSITION OVERVIEW

- Oversight of the entire kitchen operations to include kitchen staff hiring and training, staff scheduling, assist management in the training of dining service staff disseminating key information on menu items and menu item preparations, maintaining consistency according to recipes and all food preparation processes, food purchases, vendor relations, implementation of inventory controls and waste controls, performing monthly food inventory and maintain safe and sanitary work environments.
- Preparation of annual budget conducting monthly reviews of actual performance to budget with a focus on food and labor cost analysis.
- Development and periodic review of a la carte, banquet, pool concession and Club special events and off-site catering menus incorporating members' requests and the latest culinary trends.
- Preparation of daily featured a la carte menu items
- Seek opportunities for continued education and certifications through professional organizations, publications, etc. to enhance the Club's members' and guests' culinary experience and for continued operational improvements.
- Assist management with activities associated with the Club's golf programs/events and "Club's within the Club" - Vintner Club (wine), Barley & Hops (beer), Long Ash Club (cigars).
- Prepare monthly articles and culinary information for publishing in the Club's newsletter – "Oakleaves."
- Interact with Members and guests on a continual basis gathering feedback on likes and dislikes.

QUALIFICATIONS

- Possess a passion for Culinary Arts field with outstanding energy, focus and drive to achieve results.
- Sound leadership, mentoring, organizational and communication skills.
- Excellent verbal and written communication skills. A confident public speaker, great with presentations.
- Seven plus years' experience as a Chef in a full-service restaurant. (Degree in Culinary Arts and Private Club experience a plus).
- Knowledge of wine and food pairing.
- Ability to multi-task.
- Knowledge of proper food handling and sanitation standards possessing required certifications.

SOCC is committed to creating an inclusive environment where everyone feels like they can meaningfully contribute to our success. We are proud to be an equal opportunity employer and we do not discriminate in employment on any basis that is prohibited by federal, state or local laws. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, national origin, disability, age, or veteran status.



Please send resumes to:

hr@gcuusa.com

or

GCU
5400 Tuscarawas Road
Beaver, PA 15009
ATTN : HR