

EXECUTIVE CHEF PROFILE: BOULDER COUNTRY CLUB BOULDER, CO

(To apply click the link at the bottom of this page)

THE EXECUTIVE CHEF OPPORTUNITY AT BOULDER COUNTRY CLUB

The Executive Chef position at Boulder Country Club is an amazing opportunity to serve on a dynamic management team in a beautiful setting with breath-taking views of Colorado's front range, the Flatirons, and the snow-capped Indian Peaks. This is a great opportunity to lead a talented culinary team for an exclusive country club in one of the "happiest cities" in the United States!

Boulder Country Club is a great place to work, with serene mountain views and a pleasant, team-focused environment. Furthermore, the city of Boulder frequently acquires top rankings in health, well-being, quality of life, education, and art. In recent years, Boulder was ranked on the list of the "10 Happiest Cities in the U.S." by Esquire Magazine and CBS MoneyWatch.

Boulder is located at the base of the foothills of the Rocky Mountains at an elevation of 5,430 feet. The city is 25 miles northwest of Denver and located in Boulder Valley where the Rocky Mountains meet the Great Plains. Just west of the city are imposing slabs of sedimentary stone tilted up on the foothills, known as the Flatirons. The Flatirons are a widely recognized symbol of Boulder.

[Click here to view a brief video about this opportunity.](#)

BOULDER COUNTRY CLUB

Boulder Country Club was established in 1920 and moved to its current location in the "Gunbarrel" area of Boulder in 1964. It is a private member owned non-profit club. The club features extensive full service country club amenities including a Press Maxwell-designed, 18-hole championship golf course; a Press Maxwell-designed 9-hole par-three golf course (The Fowler Course), comprehensive golf practice facilities, three indoor hard surface tennis courts, four outdoor hard surface tennis courts, two outdoor Clay tennis courts, extensive strength training and cardiovascular athletic facilities, both indoor and outdoor aquatics facilities featuring a separate kids pool and Jacuzzi, as well as a main clubhouse featuring numerous food and beverage outlets with extensive function and event capabilities.

Since 2009, over \$12 million has been spent on renovating the Clubhouse, improving the golf courses, and expanding the Athletic Center and Spa. The Club continues to be a leader in country club wellness services and offers a quality experience to its many member families.

FOOD & BEVERAGE OPERATIONS

Boulder Country Club is extremely proud of the quality, attention to detail, and overall service the food and beverage opportunities provide their membership. The variety of options and styles truly make Boulder Country Club remarkable.

The casual, bistro style Flatirons Grille has 44 indoor seats complete with full bar, three big screen televisions, fireplace and full window view tables. The outside magnificent adjoining deck is complete with 54 seats, 1st tee and 18th green views, and the majestic mountainside scenery. The Grille is open six days/nights a week with a Pasta Night on Wednesdays and Club Feature Night on Sunday evenings. The menu is contemporary Colorado cuisine and the atmosphere is family friendly.

Offering a more elegant and quiet atmosphere, the Fireside Dining Room provides an upscale dining atmosphere. This 72-seat indoor dining room showcases breathtaking mountain scenery and covered and heated outdoor deck seating — a truly remarkable dining experience. For special events, this room can seat 130 people.

The Fireside Lounge is adjacent to the Fireside Dining Room and provides a casual setting complete with a full bar for “pre-dinner” gatherings or happy hour with members. This room offers a limited bar menu with appetizers and light fare food.

For banquets, Boulder Country Club can accommodate anywhere from 10- to 250-person events. They average about 35 wedding receptions a year along with numerous fund raisers and member events. The Clubhouse venues and surrounding mountain views provide incredible event settings.

Located conveniently between the front and backsides of the championship golf course, the newly remodeled Turn Deli offers gourmet deli-style sandwiches, an incredible salad bar to build your own salads, low-carb tortilla wraps, delicatessen style side dishes, snacks, hot dogs, brat's, and refreshing gourmet smoothies. The location of the deli and outside patio seating not only provides service to the golfers, but also to the swimming pool, tennis pavilion and indoor facility.

The men's and ladies' card rooms are located within a few feet of the first tee and pro shop. The 48-seat Men's Card Room has six televisions, a big screen and full bar and menu service available from sun up to sundown. A phone on the ninth tee dials directly to the Men's Card Room and Turn Deli food and drinks are prepared while members make the turn. The Ladies Card Room accommodates up to 20 card players and offers complementary coffee, iced tea, lemonade, and snacks.

Boulder Country Club's aquatics facility is complete with a poolside snack bar. The double-sided snack bar services both the outdoor and indoor swimming pools and is also located conveniently next to the driving range. Deli-style sandwiches, hamburgers, hot dogs, chicken strips, candy, ice cream and smoothies are available in the snack bar, which is open seven days a week between Memorial Day and Labor Day.

The \$2.5M F&B revenue is approximately 60% a la carte dining and 40% banquet/special events business. There are three kitchens at Boulder Country Club. The main kitchen services *a la carte* and banquet dining. There are also smaller kitchens located in the Turn Deli and Pool Snack Bar.

Members are provided with dining opportunities every day and night of the week (except Mondays when the clubhouse is closed, and Tuesdays during winter hours).

ORGANIZATIONAL STRUCTURE

Boulder Country Club operates under the General Manager/COO organizational structure. The Executive Chef reports directly to the Clubhouse Manager and ultimately to the GM/COO, Michael Larson. The Executive Chef participates in House Committee meetings.

There are approximately 25 kitchen staff at Boulder Country Club including a sous chef and banquet chef.

BOULDER COUNTRY CLUB BY THE NUMBERS:

- 880 members
- \$38,500 initiation fee
- \$7,764 annual dues
- 35,000 square-foot clubhouse
- \$2.5M annual F&B
- 60% a la carte/40% banquet
- 49,084 covers per year (#)
- 275 total employees (#)
- 25 kitchen employees (#)
- 3 kitchens (#)
- 25,500 rounds of golf per year (#)
- 52 is average member age

BOULDER COUNTRY CLUB WEB SITE: www.bouldercc.org

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef at Boulder Country Club is responsible for all food and beverage Back-of-the-House (BOH) operations while working closely with Front-of-the-House (FOH) staff to ensure quality and innovative services, products, and offerings to members and guests.

The EC is responsible for ensuring that all food is consistently outstanding – from standard club fare offerings to incorporating cutting edge culinary trends. The EC understands that quality and consistency in producing and delivering the popular Clubhouse Burger at lunch is just as important to the member experience as producing five-course wine dinners, and is responsible to ensure that his or her team approaches each activity with identical focus.

The EC is a positive and enthusiastic ‘face’ for culinary operations for the Club, and is comfortable conversing and interacting in both back and front of house settings as he or she interfaces with diverse constituencies (members, staff, etc.) throughout the day. Developing solid relationships is important in this position.

The EC is personable and enjoys member interactions through action stations, cooking classes, and visits to the dining room when possible.

The EC leads, manages, motivates and directs a staff of 25 to achieve the objectives set by the GM/COO, Clubhouse Manager and EC. The EC creates the standards for kitchen policies and procedures, communicates these policies and ensures that the policies are adhered to by all BOH staff.

The EC at Boulder Country Club is a strong team builder who mentors and challenges himself/herself and the staff to continue to create and produce at a higher level. Additionally, the EC encourages staff to participate in generating ideas and draws on staff members’ strengths and specialties for continuous improvement of the culinary program.

The EC has a proven track record of controlling food and labor costs. The EC is adept at creating and managing a budget and executing/reporting to defined business standards.

The EC is responsible for leading the product knowledge training for FOH personnel through daily pre-meal meetings and special food knowledge training programs.

The EC creates and updates menus on a seasonal basis at a minimum, and develops and documents recipes and controls to ensure consistency. Daily specials are offered throughout the various dining venues. The EC understands that variety in specials and menu offerings increases member engagement and use of the club.

The EC works as a strategic and operational partner with the managers and staff of Boulder Country Club to develop information sharing, strong communication, superior internal and external customer relationships and high-performance teamwork to achieve club objectives.

The EC is someone who looks at mistakes as 'opportunities' for improvement, and instills this mindset and outcome into his/her team, while at the same time epitomizing the perspective of being 'readily open and embracing of input,' and is approachable by both members and staff.

The EC leads the BOH initiatives relative to accident prevention, training and retention of staff, and sanitation and safety standards. The EC pays sharp attention to detail, enforces the highest standards of sanitation and safety, and ensures that all BOH staff approach the standards with the same level of focus.

Ultimately, the Executive Chef of Boulder Country Club is a critical and positive 'face' of culinary operations at the Club. The EC is an integral part of the overall success of the operation, and is a strong 'influencer' on each constituency that he or she interacts with while performing his or her duties. The responsibility to lead this facet of the organization from a passionate, creative, supportive, progressive and 'team' focused perspective is of critical importance for long-term success.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Develop relationships with members, staff, and vendors to better understand their needs, resulting in high satisfaction for all constituencies.
- Provide new and exciting culinary experiences for Boulder Country Club members and guests in both *a la carte* dining and member events.
- 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.
- Continue to consistently exceed member expectations for quality, presentation, creativity and value.
- Learn and understand the diversity of member dining preferences for each demographic and in each dining venue and continue to develop the culinary program and offerings to meet member needs.
- Focus on further improving a la carte dining variety, consistency, quality, and presentation while maintaining high levels of satisfaction with banquet and event service.
- Evaluate and set appropriate and necessary standards of operation, execution and delivery within the culinary operation; taking ownership for the entire experience from production to final delivery of end-product, while working closely with the FOH management team.
- Manage to the budgeted financial goals.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Is a strong and compassionate leader and culinary professional with a proven track record of providing high-level services with a personality that is commensurately appropriate to Boulder Country Club.
- Is a passionate culinarian who strives to continually improve his/her skills, experiment with trends, and evolve the menus and service offerings.

- Has experience as an Executive Chef in a premier private club and/or resort environment, including banquet, casual and fine dining operations. An Executive Sous Chef from a larger club who has proven that he/she is ready to advance to an Executive Chef position may also be considered.
- Has demonstrated success in farm-to-fork, locally grown or procured provisions, with a proclivity for healthy and innovative options.
- Has a track record for sourcing quality products and ingredients from multiple vendors, as necessary.
- Has exceptionally strong food and beverage credentials, and most importantly, the ability to consistently define and achieve goals and objectives. This includes proven and verifiable leadership qualities with demonstrated ability to direct, coordinate and control all facets of an active food and beverage operation with revenues of 2.5M.
- Has culinary knowledge across multiple ethnic and cultural cuisines.
- Is a professional with a verifiable, positive career track, unblemished by inappropriate behavior of any sort that would be potentially detrimental or embarrassing to the membership of Boulder Country Club.
- Is in compliance with and actively supports a drug-free workplace.
- Possesses verifiably strong written and oral communications skills.
- Possesses computer skills including but not limited to Microsoft Outlook, Word, Excel and POS systems.
- Is a confident, proactive team builder who has a history of attracting, developing, and retaining high performing staff.
- Has a broad knowledge of U.S. and International wine appellations, vineyards, and wineries, an understanding and talent for wine and food pairings, as well as the ability and interest to share that knowledge and enthusiasm with staff.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Culinary arts degree from an accredited school or equivalent experience.
- Has a minimum of four years' prior management experience as an Executive Chef and at least five years of diversified kitchen and hospitality industry experience including banquet and *a la carte* operations. An executive sous chef at a larger club who is ready for their first executive chef opportunity will also be considered.
- Previous private club and/ or resort experience is preferred.
- Must be certified in food safety.

SALARY & BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefit package including ACF membership and professional development.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter (in that order) using the link below. Please have your documents fully prepared to upload when prompted during the online application process.

For directions on how to upload your resume and cover letter [visit this page](#).

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name Resume” &

“Last Name, First Name Cover Letter”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to apply for this position and upload your resume and cover letter.

If you have any questions please email Nan Fisher: nan@kkandw.com

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