



Corpus Christi Country Club is currently hiring for an Executive Chef who is looking for a long-term opportunity at the top Country Club in the Coastal Bend. After 26 years, our Executive Chef, Joe Moya has decided to retire, leaving an excellent opportunity for the right candidate to take over our extremely successful Food & Beverage program.

The Executive Chef (EC) at Corpus Christi Country Club is a hands-on chef that leads by example. He or she is responsible for all food production. He or she develops menus, food purchase specifications and recipes, and supervises all kitchen personnel. The EC develops and monitors food and labor budgets for the department and maintains the highest professional food quality and sanitation standards.

The EC is responsible for all food and beverage Heart-of-the-House (HOH) operations while working closely with Front-of-the-House (FOH) staff to ensure the delivery of high quality and consistently innovative services, products and offerings to members and guests.

The EC is responsible for ensuring that all food is consistently outstanding – from standard country club fare to innovative offerings and special culinary events throughout all dining venues. The EC understands that quality and consistency in producing and delivering the Club Hamburger is just as important to the member experience as producing a five-course wine dinner.

The EC creates and updates menus often, incorporating specials, and developing and documenting recipes and controls to ensure consistency. Creativity, not just variety, is essential in planning menus and events for the members of Corpus Christi County Club.

The EC leads the HOH initiative in accident prevention, training, sanitation, and safety standards. The EC pays sharp attention to detail, enforces the highest standards of sanitation and safety, and ensures that all HOH staff approach the standards with the same high level of focus.

The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget, providing and checking standards of food purchase specifications, and negotiating pricing and contracts to control food quality and costs. He or she also keeps a close watch on minimizing waste.

The EC is someone who always seeks opportunities for improvement, and instills this mindset into his or her team, while at the same time epitomizing the perspective of being readily open and embracing of input.

The Club offers an excellent benefits package. Salary is open and commensurate with qualifications and experience.

Please respond with a resume and cover letter to Stephen Burkhart, General Manager
gmcc@cccountryclub.com