



Director of Culinary
CHEVY CHASE CLUB
 Chevy Chase, MD
 "The Queen of Clubs"



<https://www.chevychaseclub.org>

About the Club: Chevy Chase Club is a distinctive social institution that, since 1892, has provided members, their families and guests with recreation and refuge from the stresses of daily life in the environs of our nation's capital. The Club's remarkable gardens, grounds, athletic venues and clubhouse facilities offer year-round enjoyment for all ages. The celebration of family, a tradition of civility and a commitment to excellent facilities and services will always be the hallmarks of Chevy Chase Club.

The professional staff strives to provide service without compromise. A governing board of members maintains this unique environment in a manner consistent with prudent financial stewardship and common interests.

Position Specific: The Director of Culinary is responsible for the entire culinary operation including, but not limited to, menu design, food production, staff recruitment and development, establishment of standards, effective communications and cost controls. He/she maintains the highest professional standards for food quality and sanitation. The Club requires a proven leader with the personal and professional skill sets required by a large and complex food service operation.

The Director of Culinary is hands-on and cooks or directly supervises the cooking of items that require skillful preparation. Evaluates food products to assure that quality standards are consistently achieved and develops policies and procedures to enhance and measure quality. Responsibilities include oversight of the Employee Meal Program.



Tap Room

History: Chevy Chase Club was organized in the fall of 1892 with the original grounds including stables, a paddock, and a large old fashioned house. Chevy Chase Club was originally a hunt club growing from the need of the members of the Metropolitan Club, within the city itself, for a country club where riding and driving might be pursued in an area some distance away from the city where horses could not be stabled and ridden. The glamorous, but dangerous sport of the "Hunt" was held at over 30 meeting points in the 1890's and early 1900's. Original plans of the Club included a three-quarter mile track, cricket ground, tennis courts and a football ground.

Today, the Club offers an eighteen hole golf course, golf practice facility, seventeen outdoor tennis courts, four indoor tennis courts, seven paddle tennis courts, a fitness facility, three swimming pools, eight lanes of duckpin bowling, an outdoor ice rink, an eighteen room guest house, a nature trail and greenhouses. Food and beverage facilities include four clubhouse dining rooms, full banquet facilities, two seasonal sports canteens and a casual dining "Winter Center".



Winter Center

Job Requirements:

- "Attention to the casual side of the operation is as important as the formal side"
- Maintains a team approach to all that is culinary.
- A collaborative Leader who communicates a compelling and consistent vision for the culinary operation.
- Integrity; Commitment to Excellence and Attention to detail a must.
- Is creative always interjecting new ideas and products.

Summary: The successful candidate must be a good fit for the culture of the Club. He or she must demonstrate values, conduct, and integrity consistent with the Club's. The candidate must approach the position with humility and the mindset of a servant leader who cares for "others above self."



Card Room

Key Expectations and Goals:

- The position requires a strong, well-organized, collaborative leader who is committed to being the best in their field and dedicated to lifelong learning.
- The right individual will be self-motivated, able to work in a multi-cultural environment, possess a creative approach to menu planning and continually be able to offer unique and distinctive dining experiences on a consistent and reliable basis.
- The successful candidate will be a motivator committed to professionalism and staff development through hands-on training and coaching.
- The Director of Culinary interacts enthusiastically with, and is visible to the membership walking dining rooms. Responsible for bi-monthly newsletter article, out-front on Club functions and culinary Blog.
- Menu development will be an ongoing process. There will be numerous opportunities to create and try new dishes – incorporating seasonal and local ingredients but, the Director of Culinary must be mindful of the somewhat traditional tastes of a large percentage of the membership.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times.
- Competent in organizational, time management skills. The ability to demonstrate good judgment, problem solving, and decision-making skills.



Championship Golf Course

The Club offers a compensation plan including a competitive base salary based on experience and skill, Performance Bonus incentive, ACF dues and Convention, health & life insurance, 401k and other standard perks. A (CEC) Certified Executive Chef is preferred. Interested individuals should send resume, a well-conceived cover letter and supporting information. (A Personal Portfolio is encouraged) in strict confidence. This is one of the Top Club Culinary positions in the country! [Click Here](#) to upload your information:



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Additional Information:

- Annual food sales at \$4.6M; total F&B Sales \$6.3M.
- The Food cost is 41% with a desired Food cost 40% with a sales mix of 65% a la carte and 35% banquet.
- The Director of Culinary is supported by eight (8) Sous Chefs, a Pastry Chef and Purchaser. There are 65 total kitchen employees supported by a \$2.3M budget.
- There is (1) one Clubhouse, 80,000 sq. ft. supported by 2,400 members whose average age is 59.
- There are four (4) kitchens. The Main Clubhouse kitchen renovated in 2004, Winter Center kitchen 2014.
- The Club operates twelve (12) months per year.
- The Director of Culinary reports to the General Manager/COO and works closely with the Food & Beverage Director, Purchaser, Catering Director, Engineer, Communications Director, CFO and Human Resource Director.
- The Club has had two Executive Chefs in the past 17 years.



“Wedding Setup”

Dining Facilities: Include The Winter Center, with 250 seats is a freestanding casual dining restaurant separate from the clubhouse.

Maryland and Terrace Rooms – Formal with 130 seats. Dinner service five days per week.

Tap and Card Rooms – Informal with 80 seats. Lunch & dinner service Tuesday through Sunday.

Pool Canteen – Seasonal with 200 seats. Lunch, dinner and breakfast daily during season.

Golf Canteen – Quick service Breakfast and Lunch daily.

Banquets & Catering - The Club offers three private party rooms seating 50 to 300 guests. The largest sit-down the Club can accommodate is 625.

Pride in Culinary Staff: The Club has a talented young Culinary Leadership Team including (2) recent USA Youth Team Members, and a former ACF Southeast Student Chef of the Year.