



Executive Chef
DES MOINES GOLF & COUNTRY CLUB
 West Des Moines, IA
<https://www.dmgcc.org>

“DMGCC is proud to announce that Boardroom Magazine has recently named Des Moines Golf & CC a Distinguished Club with Elite status”

History: Few, if any, private organizations have had a more turbulent history than the Des Moines Golf and Country Club. The Club has tenaciously fought its way through catastrophe, depression and the pains of progress to stand proud today in its rich history of golf and community. The Club is a strong, outstanding organization, loyally supported by its largest membership in history, and enjoying one of the Midwest’s largest and most beautiful clubhouses.

In 1958, members learned the Iowa Highway Commission was planning to build an interstate highway through the middle of the Club’s golf course. The decision prompted the Club to purchase 471 acres of land in Dallas County. Initially members considered constructing an 18-hole golf course, pool, tennis facilities and a clubhouse surrounded by homes. Instead, Club leadership opted to eliminate the homes, build two 18-hole golf courses, and launched a drive to double the membership. The first golf course opened in 1968 and the second in 1969. The original is the championship course that hosted the 1999 U.S. Senior Open. A \$2 million, three-level clubhouse opened in 1970.

As the club continued to grow and the suburban community of West Des Moines blossomed around it, club members decided it was time to shine a national spotlight on the club and the community by bringing a national event to Des Moines Golf and Country Club

Des Moines Golf and Country Club again was the focus of global attention when it hosted the 2017 Solheim Cup. This milestone capped a 120-year journey that began when members leased a modest 40-acre piece of ground at the end of a street car line to introduce golf to Des Moines. This modest beginning led to the Club eventually developing a world-class facility that ranks among the top private country clubs in the U.S.



2017 Solheim Cup Awards Ceremony

Position Specific: This is a working, “Lead by Example” EC position that requires strong leadership skills and the ability to interact with membership and staff at all levels; a high-energy LEADER who communicates with their team on a regular basis. Someone the staff admires and respects who can develop a strong team.

Works closely with Director of Clubhouse Operations and support staff to ensure that proper food and staff levels are coordinated to match club activities and events; thereby monitoring food and labor budgets.



Iowa Grille

The new EC will be passionate about food; keeps-up with the latest food trends and products and has the ability and knowledge to offer a superior product. In addition to being able to cook good food the EC needs to be creative in their menu writing in all areas and balance the menus between old Club favorites and the latest in cuisines that can compete with the finest restaurants.

Oral and written communication skills should be strong as they are the face of the culinary team and often engaged with the membership.

Initial Priorities:

- The previous Chef was with the Club for 31 years. The new EC should watch, listen and learn the operation and its culture.
- The new EC is expected to evaluate current operations and staffing and provide recommendations for enhanced systems, controls, product and services in all areas.
- Flexibility with the ability and willingness to adapt to change.
- Knowledge of food and wine pairings is a plus.
- Will work with the Purchasing Agent to evaluate all products and cost to insure the Club is getting best value and quality.
- Oversees the Employee Meal Program to insure a quality program is maintained.
- Understands the private club sector and is driven by pride, member satisfaction and teamwork.
- Makes changes that respond to the marketplace and to members' needs, both present and anticipated.

Job Requirements:

- The EC is hands-on and cooks or directly supervises the cooking of items that require skillful preparation.
- Organized and detail-oriented with a passion for the profession.
- The ability to lead, motivate and mentor aspiring individuals throughout the organization.
- A team player and accomplished recruiter who leads by example developing a cohesive team.
- A skilled communicator, professional and personable demeanor and approachable manner are important pre-requisite qualities.



Club Bar

- Develops recipes, standards and techniques for food preparation and presentation, and ensures the staff is trained to ensure a consistently high quality product.
- Ensures that the highest standards of sanitation, cleanliness, and safety are maintained throughout all food service areas at all times. Trains team in exemplary food service practices.
- The EC will maintain extremely high standards and a presence, working and supporting all areas of operations.
- Hires, trains, motivate, and develop a high performing team.
- The new EC will actively engage with the membership through email communications, cooking classes, walking the dining rooms, etc. Someone verses in social media that tweets, blogs a plus.
- Competent in organizational and time management skills. The ability to demonstrate good judgment, problem solving, and decision-making skills.



The Club offers an extremely competitive compensation package for the market including a base salary based on experience and skill, performance bonus, dining allowance, ACF dues and convention, health, dental & life insurance, 401k with match and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



Bill Schulz, MCM, Senior Culinary Associate

Email: bill@meyersassociates.com

Phone: 713-252-2753

Paul Sorgule, MS, AAC, Culinary Specialist

Email: paul@meyersassociates.com

Phone: 518-524-5906

David Meyers, President

Email: david@meyersassociates.com

Phone: 512-388-4100

Bill Hunt, CEC, AAC, Culinary Specialist

Email: whunt@meyersassociates.com

Phone: 412-770-6886

Dan Hugelier, CMC, Culinary Specialist

Email: dan@meyersassociates.com

Phone: 810-569-1275

Rod Stoner, Regional Specialist

Email: rod@meyersassociates.com

Phone: 304-646-2575

www.meyersassociates.com

Additional Information:

- Annual food sales \$2.6M; Total F&B Sales \$3.8M: F&B generated a profit of \$600,000+ in the most recent fiscal year.
- Annual combined food cost 44.4% with a sales mix of 60% a la carte and 40% banquet. Food cost goal 41.5%.
- There are 22 kitchen employees supported by a \$855,000 labor budget. Note: The Club is known for long tenured employees and stability in the staff.
- The Club maintains three (3) Kitchens – The Main Kitchen serves all banquets and the small a la carte dining room. The 3-person kitchen serves a very busy casual dining room and the Cabana Kitchen serves the pool and tennis pavilion seasonally. An annual capital replacement/improvement plan is in place.
- The EC is supported by three (3) Sous Chefs and a Purchasing Manager.
- There are two (2) Clubhouses totaling 68,000 sq.ft. and supported by 1,570 members whose average age is 52.
- The Club operates twelve (12) months per year and operates 6 days per week - Closed Xmas Eve, Xmas Day & New Years Day.
- The EC reports to the Director of Clubhouse Operations and works closely with Director of Events, Clubhouse Manager, Assistant Clubhouse Managers (4) and General Manager.



"The Club is known for Elegant Weddings and Special Events"

Dining Facilities: Three (3) Ala Carte Outlets

Continental Lounge – Casual Attire with 20 seats. Breakfast & Lunch service Tuesday through Sunday.

Candlelight Room– Upscale Casual, serving Dinner only Wednesday through Saturday with 75 seats.

Iowa Grille - Casual with 134 seats. Breakfast, Lunch & dinner service Tuesday through Sunday.

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Banquets & Catering - The Club offers several un-paralleled venues for special occasions. The Ballroom can accommodate up to 200 guests for a seated dinner. Gage Room accommodates up to 32 and the Regency Room seats 48. The Club can accommodate up to 400 guests for a seated function.