

Plaza Club

Club Information

Established in 1987, Plaza Club fosters a diversity of membership that has made it the business and social hub of the community. Our mission is to provide our Members with a memorable experience on every visit to Plaza Club. Plaza Club offers a private setting rich in tradition. Members may enjoy lunch, dinner and special events with a personal level of attention to service. Located only minutes from the River Walk and Alamo, the Club is on the 21st floor of the Frost Bank Tower at the corner of Houston and North Main. With floor to ceiling windows, the Club offers spectacular panoramic views of downtown San Antonio.

Job Title*

Executive Chef

Job Type *

Fulltime

Career Level *

Manager (Manager/Supervisor of Staff)

Category *

Culinary

Job Description *

The Executive Chef (Chef) is responsible for overseeing the day-to-day culinary operations of the club. This department head ensures the highest quality of food quality for Members and their guests. The Chef prepares an annual budget and achieves these financial goals throughout the year, through proper forecasting, cost controls and labor management. S/he coordinates the ordering and monitoring of all food and kitchen wares and the engineering of all menu items to maintain the proper contribution margin.

The Chef is also responsible for hiring of all kitchen staff and their training/development through education and creative instruction. By ensuring standardization of recipes and plate presentation for a la Carte venues and catered events, the Chef and his Culinary team deliver a memorable dining experience for all Members and guests.

The Chef is an advocate and ambassador of STAR Service and understanding the critical role that membership and exceeding expectations play in regards to the success of the operation.

Job Requirements

- Culinary School graduate.
- Two years experience as an Executive Chef or equivalent.

- Possesses characteristics that command a presence in the dining room.
- Proven track record of team management, organizational and coaching skills within the Heart of the House.
- Solid understanding of a la carte and banquet revenue generation.
- Comprehensive knowledge of expense control as it relates to Heart of the House payroll and the forecasting/budgeting of expenses.
- Experience with purchasing and inventory systems.
- Creative menu development skills.
- Strong technical literacy, including Microsoft Word and Excel, payroll management and point of sale systems.
- Diplomatic team player able to foster relationships with Members, Employee Partners and guests.
- Bilingual (English Spanish) communication ability preferred.

Organizational Unit *

ClubCorp / Business & Sports

Club Location *

CITY ZIP/POSTAL CODE ST / PR COUNTRY PRIMARY

San Antonio 78205 TX US Primary

Job Skills Required

- Executive Chef
- Food and Beverage Management
- Purchasing

Hiring Manager

David DiRenzo

Hiring Manager Email

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