

Executive Chef Profile: The Country Club of Louisiana

Baton Rouge, LA

ABOUT THE COUNTRY CLUB OF LOUISIANA

The Country Club of Louisiana is a private, member owned club located in Baton Rouge, Louisiana. Situated on the Mississippi River, Baton Rouge is the capital of Louisiana and its second-largest city. Baton Rouge, French for “red stick,” is a thriving city that is home to both LSU and Southern University and numerous businesses and industrial facilities. Known for its great people, unique food, and lively music, the city has something for everyone – it represents the best of Louisiana's vibrant culture. Centuries old oaks, magnolias and other trees indigenous to the state of Louisiana, combined with scenic lakes and historic bluffs create the natural setting for The Country Club of Louisiana. Developed in 1985, the beautiful custom homes, Jack Nicklaus designed championship golf course, majestic Louisiana plantation clubhouse with tennis and swimming facilities make The Country Club of Louisiana one of the country's finest residential and recreational communities. A legendary landmark celebrated for its quiet elegance and beauty, The Country Club of Louisiana's Jack Nicklaus signature course is one of the premier golf courses in Louisiana and the south. People travel from all over to play the course and it is listed as a favorite by many. The golf course and practice green underwent extensive renovations during the summer of 2012. It has since been ranked #1 by Golf Digest in 2014 & 2015. CCLA's reputation in golf is equaled by its tennis facilities. Members have access to ten impeccably maintained outdoor rubico clay tennis courts along with three indoor, hard, tennis courts, and three full time tennis professionals.

MISSION STATEMENT

The Country Club of Louisiana is a private, member-owned, full-service country club dedicated to providing its members, their families, and guests with exceptional experiences throughout facilities and services in a family friendly environment.

VISION AND VALUES

Create a peaceful escape where members, families, and friends can meet, play, relax, and return. Core Values: Integrity, Respect, Innovation, Financial Responsibility, Excellent Service

THE COUNTRY CLUB OF LOUISIANA BY THE NUMBERS:

- \$8.9M Annual operating revenue
- \$3.7M Annual dues revenue
- \$3.5M Annual F&B revenue
- 130 Employees
- 9 Board members
- Average age of members – 56

Position:

Executive Chef

Reports To:

General Manager/COO

Supervises:

All Kitchen Personnel

Job Summary:

Responsible for all food and pastry production including that used for restaurants, banquet functions and other outlets. Develop menus, food purchase specifications and recipes. Supervise production, develop and monitor food and labor budget for the department. Maintain highest professional food quality and sanitation standards. Assure the food quality meets and exceeds members and their guests' expectations

Interaction:

Frequent Interaction: with members, guests, and vendors

Essential Functions:

- Hires, trains, supervises, and evaluates the work of management staff in the food and pastry production departments
- Plans menus for all food outlets and banquet menu in the Club
- Schedules and coordinates the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals
- Approves the requisition of products and other necessary food supplies
- Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all areas of the kitchen at all times
- Establishes controls to minimize food and supply waste and theft
- Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles
- Develops standard recipes and techniques for food preparation and presentation which help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices

- Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met
- Attends food and beverage staff and management meetings
- Cooks or directly supervises: the cooking of items that require skillful preparation
- Evaluates food products to assure that quality standards are consistently attained
- Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests
- Plans and manages the employee meal program
- Evaluates products to assure that quality, price, and related goods are consistently met
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment, and terminology
- Recruits and makes selection decisions; evaluates job performance of kitchen staff; corrects, rewards and disciplines staff in a fair and legal manner
- Recommends compensation rates/increases for kitchen staff
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment
- Provides training and professional development opportunities for all kitchen staff
- Ensures that representatives from the kitchen attend service lineups and meetings
- Motivates and develops staff including cross-training and promotion of personnel
- Periodically visits dining area when it is open to welcome members
- Daily review of department timecards and make necessary adjustments for absences, missed punches etc. according to club policies and procedures
- Enter updated weekly schedules on Fridays for upcoming week
- Review timecards the end of each week and approve by the following Monday morning for payroll purposes
- Undertakes special projects as assigned by the General Manager/COO.

Working Conditions:

- Kitchen Setting
- Occasional exposure to hot and cold temperatures and inclement weather conditions

Special Requirements:

- Ability to keep information confidential
- Must possess an outgoing personality
- Must possess honesty and integrity
- Must be courteous and tactful at all times
- Must treat others with kindness and respect
- Ability to effectively communicate policy and programs in a professional manner to members and staff.
- Excellent supervisory skills

Physical Functions:

The physical demands and work environment characteristics described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- While performing the duties of this job, the employee is occasionally required to stand, walk, climb stairs, balance stoop, kneel, crouch, crawl and/or sit up to eight hours per day.
- Use hands to finger, handle, or feel objects, tools and/or controls.
- Reach with hands and arms.
- Hearing and talking sufficient enough to communicate with members, guests, vendors, and co-workers.
- Specific vision abilities include close vision, vision sufficient enough to read, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.
- Must be able to push, pull or lift up to 30 lbs.
- Independent mobility through clubhouse.