**Regional Executive Chef**

Directs and coordinates activities of the culinary department for Tatum Ranch Golf Club, and lends support to 14 additional Arizona, Arcis Golf Clubs. Leads the culinary team and maintains established operational standards and maximize profits for Arcis Golf.

The ideal candidate is a seasoned chef with a background in fine dining. You will run an efficient kitchen by consistently looking to improve the menu, producing quality food, and working closely with restaurant managers in the overall food and beverage operations of the restaurant.

**Scope:**

* Ensure compliance with the national programs such as Menu Program, Approved Product List and Inventory procedures.
* Responsible for selection, development and retention of talented culinary staff. Oversight of selection of hires for all clubs in region.
* Ensure financial targets are being met at home clubs and clubs in region. Ensure appropriate accounting procedures and monthly financial reviews are being followed consistently. If financial targets are not being met, provide an analysis of the problem and determine a specific plan of action.
* Observes and coaches workers in the daily operation of the kitchen to ensure quality and timeliness of product. Review guest and member surveys and feedback and determine appropriate plan of action if appropriate.
* Engineer all menus items to ensure quality and proper margins. Review all new menus in region inclusive of banquet, wedding, golf, holiday and weekly for quality and proper margins.
* Create and execute short term and long term operational and financial plans for the department to improve quality and financial results. Assist with future capital expenditure needs and plans for all clubs in region.
* Review food inventories at all clubs in region for accuracy and achievement of targeted level of 25% of food sales.
* Ensure kitchen is clean and sanitary and is in compliance with all federal, state and local laws. Conduct sanitation checks during club visits to ensure compliance.
* Identify and communicate successes and best practices to Regional Chef and/or VP Food & Beverage to help improve quality and financial results across the company.
* Maintains constant communication between departments and keeps other departments informed about special programs and events.

**Qualifications:**

* Previous experience in a Chef leadership role
* High school diploma or equivalent required. Bachelor’s degree, Culinary degree or certificate preferred.
* Strong attention to detail, planning and organizational skills
* Experience supervising others and leading a team
* Strong verbal and written communication skills

**Working Conditions:**

Will often be required to work nights, weekends and holidays.

**Certification and/or License Requirement**: Food service permit as required by local or state government agency. ServSafe certification must be obtained within 30 days of hire.

**Physical / Cognitive Activities:**

The major responsibility in this position is to direct the operations in the culinary departments. A majority of time will be spent moving about the kitchen, handling various products and utensils, lifting of up to 50 pounds and interacting with staff and outside contacts.

Communication skills are used a significant amount of the time when interacting with guests or staff members and when giving instructions

A significant portion of time will be spent reviewing budgets, revenues, inventories and requisitions, requiring a great deal of reasoning and thinking skills.

Since the employee in this position oversees several employees, a vast amount of time is spent utilizing problem solving, reasoning, motivating and training abilities.

Mathematical skills such as profit/loss concepts, percentages, and variances are used often.

**Qualifications**

* Associate's degree in Culinary Arts
* 3+ years of kitchen experience
* Experience in leading and supervising junior chefs
* Experience working within budget constraints

Apply for This Position Interested candidates should submit a compelling cover letter and resume for consideration to Charlie Zimmer, Senior Executive Recruiter at Gecko Hospitality. [charlie@geckohospitality.com](mailto:charlie@geckohospitality.com)

If you have any questions or to recommend a candidate, please contact Charlie Zimmer at 843-422-2301 or by email: