



Executive Chef

Rochester Golf and Country Club seeks an Executive Chef to join our Culinary Team of professionals! Our current Executive Chef is departing for a new business opportunity. We have an Executive Sous Chef and two Sous Chefs, in a food and beverage operation that is growing exponentially with recent investments club-wide, in excess of \$13 million.

Our Club is located less than two miles from downtown Rochester and Mayo Clinic. With the rapid growth of the city of Rochester and Mayo Clinic, the Club has chosen to make significant investments to insure its long-term success. Renovations have been made to the entire clubhouse operation to include the kitchen, casual dining, formal dining, catering, maintenance, locker rooms, golf professional shop and administration. Additionally, a new aquatic center with a diving board, zero-entry kid's pool, and double-flume water slide, opened in May. The golf course is in the middle of a 2-year restoration under the guidance of Tom Doak and Renaissance Golf. New amenities soon to open include a 120-seat outdoor dining patio, two indoor year-round golf simulators and lounge, fitness center, 1800 sq. ft. Kids Club, and a 3600 sq. ft. outdoor, multi-use venue for wedding ceremonies and lawn games.

The club is nearing the end of a membership drive that has to-date brought in 124 new members and is still growing. It is projecting that revenue growth for next year will be in excess of \$500,000. We are searching for a self-starter to join our team of progressive professionals, setting the new standard for private clubs.

The Executive Chef role at Rochester Golf and Country Club is critical to our future success. If you are a proven winner, have experience in managing multiple food operations, and excel in leading a high performing team, then this opportunity is for you.

Minimum Education, Experience & Other Skills:

- A culinary degree or equivalent work experience
- A minimum of five years of apprenticeship and technical training in food preparation
- A minimum of seven years of working experience in a large volume food establishment including banquets, buffets, fine dining, etc.
- A minimum of three years of management experience
- Demonstrated excellence in quality food production
- Demonstrated commitment to customer service
- Working knowledge and experience of all phases of butchering, baking and garde manger
- Prior experience in supervising work units with multiple areas of responsibility, and a history of developing employees, is required
- Proven track record of personally providing excellent service to guests; ability to develop strategic and operating plans, required
- Must possess strong strategic planning skills with the ability to think critically, analytically and creatively
- Time management, organization and prioritization skills
- Analytical and problem-solving skills

- Proven ability to effectively foster a team environment
- Excellent interpersonal skills
- Excellent problem solving/decision making skills
- Analytical and problem-solving skills
- Effective verbal and listening communications skills
- Effective written communication skills
- Ability to maintain confidentiality
- Ability to make decisions in a fast-paced environment
- Ability to effectively communicate verbally and non-verbally with others
- Ability to work with all personality types, even in adverse situations
- Ability to prioritize, anticipate situations, and take quick action
- Ability to manage multiple projects and recommend/implement effective solutions
- Ability to work independently and proactively in a fast-paced environment

Rochester Golf and Country Club offers a competitive compensation and benefit package dependent on candidate qualifications. Rochester Golf and Country Club is an equal opportunity employer.

Please send all resumes and cover letters to:

Carl Granberg, CCM, CCE
General Manager/COO
cgranberg@rgcc.org

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