

# KOPPLIN KUEBLER & WALLACE

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## **EXECUTIVE CHEF PROFILE: COLORADO GOLF CLUB PARKER, CO**

### **EXECUTIVE CHEF COLORADO GOLF CLUB**

An outstanding opportunity exists at Colorado Golf Club for candidates with a proven track record of leadership and excellence in culinary operations management within private clubs. Ideal candidates will have demonstrated success in leading high-quality, multiple, and diverse a la carte operations, including banquet events. Successful candidates will possess a history of mentoring and leading consistent, high-quality, innovative, and creative culinary operations. Recognized as a premier facility in Colorado, Colorado Golf Club is committed to elevating and investing in every aspect of the Member experience. The Executive Chef will be part of an exceptional executive team and a membership dedicated to excellence.

Living in Colorado offers a wealth of benefits, from its stunning natural landscapes and year-round outdoor recreational activities to its vibrant cultural scene and welcoming communities. Residents enjoy an exceptional quality of life with access to top-rated schools, a booming economy, and a healthy lifestyle supported by numerous parks, trails, and mountain resorts. Parker, Colorado, specifically offers a small-town charm with close proximity to the amenities of the Denver metropolitan area, making it an ideal place to live and work.

[Click here to view a brief video about this opportunity.](#)

### **COLORADO GOLF CLUB & COMMUNITY**

Nestled in the heart of Parker, Colorado, Colorado Golf is surrounded by more than 1,000 acres of protected open space with ponderosa pines and open meadows, members and guests enjoy a setting, amenities, and an experience that showcases Colorado's natural beauty and the community of those it inspires.

Designed by the legendary team of Bill Coore and Ben Crenshaw, the 18-hole championship golf course is a masterpiece of design and natural beauty. With rolling fairways, strategic bunkers, and breathtaking views of the Rocky Mountains, every round promises a memorable experience for golfers of all skill levels. The course has proudly hosted prestigious events, including the Senior PGA Championship, showcasing the commitment to excellence.

Beyond the greens, Colorado Golf Club offers a wealth of amenities, and a state-of-the-art practice facility, including a short game area and an indoor performance center. The resort-style pool area features social gathering locations, a bar, and the club's recently added pickleball and tennis courts. With its elegant dining options and inviting social spaces, the clubhouse is the perfect place for members to unwind and connect with others.

### **COLORADO GOLF CLUB BY THE NUMBERS**

- 504 Members
- 52 Average Age of Membership
- Annual Gross Volume is approximately \$12.4M
- Annual F&B Volume is approximately \$2.6M
- 50% a la carte 50% banquets
- 3 Average Annual Weddings
- 21 Kitchen employees including Head Chef, Sous Chef, Line Cooks, Dishwashers, Pool Line Cooks, Pastry Chef, Sushi Chef
- 2 Kitchens - in Clubhouse
- 2,600 sq ft - kitchen
- POS – Clubessential

- 38 % food cost Target - 46% actual
- New Kitchen Equipment 2022
- Annual Gross Payroll approximately \$5.6M
- Average Labor Cost - budgeted 56%
- 205 total number of club employees in season

**COLORADO GOLF CLUB WEBSITE:** [www.coloradogolfclub.com](http://www.coloradogolfclub.com)

**COLORADO GOLF CLUB FOOD AND BEVERAGE PROGRAM:**

The Club operates with the seasons, and hours fluctuate in all outlets throughout the year. The Club is closed Mondays and Tuesdays from January through April, and on Mondays in the summer season along with Thanksgiving Day, and Christmas Day till January 2<sup>nd</sup>.

**The Main Dining Room** offers breakfast, lunch, and dinner with indoor and outdoor dining. The patio offers 180-degree views across the golf course and out to the front range.

**Men's Locker Room** offers a casual dining environment for breakfast lunch and dinner

**The Turn** offers on course dining for golfers including grab-and-go snacks and beverages.

**The Paintbrush** resort-style pool has a **Snack Bar** with a full kitchen and offers casual pool dining along with a full bar and gathering areas.

**The club has several private dining and event** spaces available for Member events and private functions, the club hosts approximately 3 weddings per year. The largest event of the year is the Paintbrush 4-day men's golf tournament for 192 people and a final night dinner for 400.

**The club invested in new kitchen equipment in 2022 and has recently completed several capital improvements across the club.**

**EXECUTIVE CHEF JOB DESCRIPTION**

Responsible for all the club's dining services and all Heart of House production throughout the club. Directly supervises the Head Chef, Pastry and Culinary Supervisors, and all team members in all F & B outlets. Assist in planning the club's social calendar. Ability to design and execute new member events. Hires, trains, and supervises subordinates and applies relevant marketing principles to assure that the wants and needs of club members and guests are consistently exceeded.

The Executive Chef (EC) is a key leader on an experienced food and beverage team who is responsible for the execution of cuisine to the well-traveled club membership. This role demands seamless and consistent standards providing the culinary excellence that clubs are known for.

**LEADERSHIP**

- Be a collaborative team player who is willing to work with and train the team each day doing whatever it takes to deliver the best Member experience.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that the operation can run well in EC's absence.
- Be an active recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.

- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

#### OPERATIONS

- Implement standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Evaluate food products to ensure that quality standards are always attained.
- Implement and evaluate opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in an easily accessible location.

#### FINANCIAL

- Plan menus for all food outlets in the Club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical and technically correct, and within budgeted labor cost goals.
- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Prepare necessary data for applicable parts of the budget; project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help assure that financial goals are met.
- Review and approve product purchase specifications.

#### CANDIDATE QUALIFICATIONS

- Has a proven track record of high-level country club dining expertise. 8+ years of culinary experience and 5+ years in a managerial role.
- Successful experience in both *a la carte* and banquet operations in previous hotels, clubs, or resorts.
- Is a strong and passionate leader and culinary professional with a proven track record of providing high-level services. The EC must be passionate about their craft and inspire those around him or her.
- The EC is a lifelong learner and instills that characteristic into his or her team.
- Is extremely organized to successfully manage and lead multiple *a la carte* and banquet venues simultaneously as well as prepare for and execute successful banquet events.
- Is a visionary and trendsetter yet understands and respects the club's culinary traditions and can balance both in creating menus, specials, and banquet offerings.
- Must have computer skills including but not limited to Microsoft, experience with Club POS is a plus.
- A strong relationship builder with a history of collaboration with their GM, AGM, Food and Beverage Managers, and other departmental leaders.
- Acutely aware of the delicate menu balance that exists between offering traditional club fare for tenured members and providing innovative options for members that belong to a different demographic.
- Experience recruiting and working with H2b and seasonal visa employees is preferable

#### EDUCATIONAL & CERTIFICATION QUALIFICATIONS

- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

#### EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

### **SALARY AND BENEFITS**

The salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package.

### **INSTRUCTIONS ON HOW TO APPLY**

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

**Prepare a thoughtful cover letter addressed to Brian Straight CCM CCE, Colorado Golf Club General Manager/COO,** and clearly articulate your alignment with this role and why you want to be considered for this position at this stage of your career, and why CGC and the Parker, CO area will be beneficial to you, your family, your career, and the Club if selected.

**You must apply for this role as soon as possible but no later than Monday, August 19th, 2024. Candidate selections will occur in late August with first Interviews expected in early September and second interviews a short time later. The new candidate should assume his/her role in early to mid-October 2024**

**IMPORTANT:** Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter – Colorado Golf Club”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email, Bethany Taylor at: [bethany@kkandw.com](mailto:bethany@kkandw.com)

### **LEAD SEARCH EXECUTIVES**

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