



Executive Chef at Whitemarsh Valley Country Club

Whitemarsh Valley Country Club located in Lafayette Hill, PA, is seeking a dynamic and talented Executive Chef to lead our culinary operation. This exceptional opportunity is perfect for a culinary professional eager to make an impact in a vibrant and friendly club environment.

About the Club:

Founded in 1908, Whitemarsh Valley Country Club is more than a club—it's a tradition. Our community of 650 members enjoys an 18-hole course designed by the legendary George C. Thomas, Jr., and top-tier dining experiences. From our cozy Thomas Grille to our expansive ballroom, every part of our club is crafted to impress. While we honor our rich history, we are dedicated to creating new and memorable experiences for our members.

Whitemarsh Valley Country Club:

- Membership – 683 (all categories)
- Membership Average Age – 52
- Annual Gross Volume Approximately – \$11.2M
- Annual Food & Beverage Revenue – \$4M
- Food Cost – 42%
- Kitchens – 3 Year-Round (Banquet, A la Carte (2)) – 1 Seasonal (Pool)
- F&B percentages – 22% A la Carte, 15% Member Events, 22% Outlets and 41% Banquets
- Average 20 Weddings & 18 Golf Outings annually
- Club Employees FTE – 84 (Max 165 in-season)
- Culinary Employees – 15
- F&B Minimum – \$225 /Quarterly
- POS System – Jonas

About the Role:

The Executive Chef will oversee all culinary operations, ensuring seamless delivery of both banquet and a la carte services across our diverse facilities. This role offers the chance to enhance and innovate our current offerings while fostering a collaborative and fun working environment rooted in communication, accountability, and ownership.

Key Responsibilities:

- Lead and inspire a talented culinary team through recruitment, development, and mentorship.
- Elevate the club's culinary experience by blending creativity and innovation with beloved traditions.
- Manage and oversee kitchens, supporting a variety of dining venues.
- Ensure exceptional service and quality for our valued members and their families.
- Drive operational efficiency and uphold the highest standards of excellence.

Ideal Candidate:

We are looking for a hands-on Executive Chef who thrives in all aspects of culinary operations. The ideal candidate will bring:

- Proven experience in both banquet and a la carte service.
- Strong leadership and team-building skills.
- A passion for culinary innovation while respecting traditional favorites.
- Excellent organizational and logistical abilities.

Executive Chef Responsibilities:

- Hires, trains, supervises, schedules, and evaluates the work of all BOH staff in the food production departments.
- Creates a welcoming and educational environment in all areas of the culinary operation.
- Plans menus and collaborates with the Assistant General Manager and Catering Sales Manager for all food outlets in the club and for special occasions and events.
- Schedules and coordinates the work of all kitchen employees to ensure food preparation is economical and technically correct within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensure the highest standards of sanitation, cleanliness, and safety are always maintained throughout all kitchen areas.
- Establishes controls to minimize food and supply waste.
- Implements training to increase employees' knowledge about safety, sanitation, and accident-prevention principles.
- Ensures standard operating procedures to promote consistency of food production throughout all areas of the operation.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor, and other costs and monitors actual financial results.
- Attend food and beverage staff and management meetings.
- Consults with the Catering Sales Manager about food production aspects of special events being planned.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Evaluates food products to assure quality standards are consistently attained.
- Interacts with applicable food and beverage managers to assure food production consistently exceeds member and guest expectations.

- Plans and manages the employee meal program.
- Develops policies and procedures to enhance and measure quality; updates written policies and procedures to reflect industry standards.
- Recruits and evaluates job performance of kitchen staff; coaches, rewards, and disciplines when necessary.
- Recommends compensation rates and 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 kitchen personnel are neat, clean, and in proper uniform at all times.
- Motivates and develops staff, including cross-training and promotion opportunities.
- Has a strong presence in the front of house with member dining and member events.
- Reviews and approves product purchase specifications.
- Establishes buffet presentations in conjunction with FOH staff.
- Implements safety training programs and manages OSHA-related aspects of kitchen safety.
- Consistently follows proper sanitation practices.

Candidate Qualifications:

- Five years' experience in a similar role with exposure to multi-outlet operations and banquet operations.
- Degree in culinary arts and/or other hospitality management focus.
- Ten years of food production and management experience.
- Strong financial acumen with the ability to manage budgets, control costs, maintain P&Ls, and analyze financial reports.
- A dynamic, creative, and empathetic demeanor with the ability to communicate well with staff and Members.
- Strong financial acumen with the ability to manage budgets, control costs, maintain P&Ls, and analyze financial reports.
- Exceptionally qualified Sous Chefs seeking their first Executive Chef role will also be considered, provided they demonstrate exemplary references and outstanding qualifications.

Educational and Certification Qualifications:

- A bachelor's degree is preferred with a focus on Culinary.
- In lieu of the degree, substantial culinary or hospitality experience will be considered.
- Has achieved or is working towards Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Food Safety Certified.

Compensation

- Competitive salary commensurate with experience and annual performance-based bonus
- Professional dues and education expenses within the annual budget
- Medical, dental, life insurance, 401k with Club match, paid vacation and complimentary staff meal, in accordance with Club policies.

Professionals meeting or exceeding these requirements can submit their resume and cover letter to:

Ashly Ryan
General Manager
Whitemarsh Valley Country Club
815 Thomas Road
Lafayette Hill, PA 19444
amryan@whitemarshvalleycc.com

Applications for this role should be submitted as soon as possible but no later than Sunday, February 9th.