

KOPPLIN KUEBLER & WALLACE

THE MOST TRUSTED NAME IN EXECUTIVE SEARCH AND CONSULTING

EXECUTIVE CHEF PROFILE: EDINA COUNTRY CLUB EDINA, MN

EXECUTIVE CHEF AT EDINA COUNTRY CLUB

The Executive Chef opportunity at Edina Country Club in Edina, MN, offers an outstanding chance for candidates with a proven track record of leadership and culinary skills to lead the culinary team in serving members at one of the premier private clubs in the area. The club's newly renovated kitchen, diverse dining venues, high-end banquet spaces, and busy a la carte dining require candidates with experience in high-quality and high-touch environments frequently enjoyed by the membership.

This role best suits candidates with exceptional organizational skills, steady and thoughtful leadership, and effective communication skills for consistent execution. The Executive Chef will work closely with the well-respected executive team within an exceptional club culture to ensure culinary offerings align with the club's standards of excellence and contribute to an exceptional dining experience for members and guests alike.

If you have a passion for culinary innovation, a commitment to delivering high-quality cuisine, and the ability to lead a dynamic culinary team within an exceptional club environment, we invite you to explore this exciting opportunity at Edina Country Club.

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

ABOUT EDINA COUNTRY CLUB

Edina Country Club is a premier private club, just minutes away from downtown Minneapolis, nestled in the highly sought-after, upscale suburb of Edina, Minnesota. This club is a welcoming and easy-going place, where members feel at home and everyone in their family will make friends for a lifetime. The traditions, the setting, and the facilities reflect the sense of neighborhood and family that are truly enjoyed by the members.

The 18-hole golf course is known as one of the finest in the state of Minnesota. The club has hosted many state and national championships including the Men's and Women's Trans-Miss, Minnesota State Open, Minnesota State Senior Open, Minnesota PGA Championship, Minnesota Men's & Women's Amateur, Western Junior Championship, MNPGA Junior Championship, MGA Mid-Amateur, MGA Women's Mid-Amateur, PGA-MGA Cup Matches and several USGA qualifying tournaments.

Edina Country Club offers a variety of other recreational and clubhouse amenities which include a resort-style swimming pool, cabana and snack bar, four Har-Tru courts and two hard courts, two paddle tennis courts, a fitness center, and a 65,000 square foot clubhouse.

The clubhouse has a fully stocked Golf Shop, men's and women's locker facilities, a fitness room, two upscale casual dining restaurants, a pub, and a variety of banquet spaces to meet every need from the small business meeting to an elaborate wedding reception.

Edina Country Club's Social agenda is creative, fun, and family friendly. They have a variety of events that appeal to all members throughout the year including winter activities with Platform tennis, hockey, ice skating, and sledding.

EDINA COUNTRY CLUB BY THE NUMBERS

- Annual dues \$11,286
- 800 Members, all categories
- Gross Volume Approximately \$11M

- F&B Volume Approximately \$4M
- 60% a la carte / 40% catering
- Average Food Cost 36%
- 7-10 Weddings Per Year, 800+ Banquet Events
- Clubhouse is 65,000 sq. ft
- 150 Full Time Employees; 350 Peak Season
- 52 - Average age of members
- POS system is moving to Club Essentials
- The Club is organized as a 501(c7).

EDINA COUNTRY CLUB: www.edinacountryclub.org

EDINA COUNTRY CLUB FOOD AND BEVERAGE PROGRAM:

CHESTER'S: family dining restaurant offering a spectacular view overlooking the golf course.

THE TERRACE: this beautiful deck, located off Chester's, overlooks the golf course and is a one-of-a-kind place to enjoy anything from hors d'oeuvres to full menu service.

THE LANDING: the newest addition to Edina Country Club's dining lineup. It features classic fare that changes with the seasons in a casual, nautical-themed family dining oasis, at the pool, on the course, or simply anytime.

PUB: the social hub of the club. Fashioned after a neighborhood watering hole you might find on the streets of Edinburgh, Scotland, it is a favorite of the members. The Pub features twelve rotating beers on tap, barrel-aged cocktails, and a robust wine list paired with a classic pub-inspired menu. The Pub is the only adult-only dining area in the club.

PUB PATIO: renovated in 2018, the Pub Patio is an outdoor dining destination all to its own. With two stunning fireplaces and elegant landscaping, the Pub Patio is outdoor dining at its best where many of the club's summer events like Margarita Madness Golf Social and Oktoberfest are held.

POOL SNACK BAR: featuring kid's fare, fresh summer delicacies, and a full bar for adults.

EXECUTIVE CHEF - POSITION OVERVIEW

The Executive Chef (EC) is a key leader within the 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 for culinary excellence. The Executive Chef reports to the General Manager and oversees an Executive Sous Chef, Sous Chefs, and a Pastry Chef plus the entire culinary and stewarding team.

KEY PRIORITIES

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

- Maintain existing 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.
- Maintain 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, the Club has a strong finance department that provides monthly and bimonthly updates to the EC.
- 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 restaurant, resort, hotel, or 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.
- Has a successful track record of controlling costs, standardizing recipes, and planning budgets and has the skills necessary to perform all kitchen tasks and train those to properly execute those tasks. The EC leads by example.
- Is a visionary and trendsetter yet understands and respects the club's long-standing 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 essential POS is a plus.
- A strong relationship builder with a history of collaboration with their GM, Food and Beverage Manager, 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.

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 Three Carpender Edina Country 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 ECC and the Edina 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 the 18th of June 2024. Candidate selections will occur Late June with first Interviews expected in July 2024 and second interviews a short time later. The new candidate should assume his/her role in late August.

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

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter - Edina”

(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

LEAD SEARCH EXECUTIVES

Annette Whittley, Search Executive

561-827-1945 (M)

annette@kkandw.com

Lawrence McFadden, CMC, Search Executive

239-963-6888 (M)

lawrence@kkandw.com