



Rio Grande Club & Resort
SOUTH FORK, COLORADO

Would you like to be part of something special? The Rio Grande Club and Resort offers a solid team member culture that is instrumental in the fantastic experience provided our members and guests. The Rio Grande Club and Resort is the premier semi-private club in the San Luis Valley offering championship caliber golf, recreational sports including tennis, pickleball, swimming and Gold Medal fishing on the Rio Grande. The 50,000 sq ft Clubhouse offers upscale casual dining in three dining areas, private event space, Men's and Ladies Locker Rooms with steam rooms and a Fitness Center with an excellent array of equipment. The Club is seasonal with our highest activity level between Memorial Day and Labor Day. The time between November and April is perfect for the winter sports enthusiast and rest and recuperation.

We are seeking an experienced Executive Chef or Sous Chef who deems themselves ready to lead their own culinary team. The ideal candidate should have country club or upscale dining experience in a fast-paced operation. Passion for food is a must! Outstanding leadership and communication skills are essential. You will lead your team members who are looking to be the best in the industry.

We offer a competitive salary and benefit package plus housing and relocation expenses.

- 2 plus years of experience as an Executive Chef or 3 plus years as a Sous Chef at a similar property
- Culinary degree from reputable institution.
- Upscale dining or Country Club experience preferred.
- Strong communication skills needed.
- Ability to establish good relationships with members and guests.
- Excellent leadership skills essential.

Job Description and Duties

Job Summary

Responsible for all food and pastry production including that used for dining venues, private events and other outlets. Develop menus, food purchase specifications and recipes. Supervise production staff. Develop and monitor food and labor budget for the department. Maintain highest professional food quality and sanitation standards.

Job Tasks (Duties)

1. Hires, trains and supervises and evaluates the work of management staff in the food and pastry production departments
2. Plans menus (with General Manager and Event Coordinator) for all food outlets in the club

3. Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals
4. Approves the requisition of products and other necessary food supplies
5. Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times
6. Establishes controls to minimize food and supply waste and theft
7. Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation and accident prevention principles
8. Develops standard recipes and techniques for food preparation and presentation which help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices
9. Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met
10. Attends food and beverage staff and management meetings
11. Cooks or directly supervises the cooking of items that require skillful preparation
12. Evaluates food products to assure that quality standards are consistently attained
13. Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests
14. Evaluates products to assure that quality, price and related goods are consistently met.
15. Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology
16. Recruits and makes selection decisions; evaluates job performance of kitchen staff; corrects, rewards and disciplines staff in a fair and legal manner
17. Recommends compensation rates/increases for kitchen staff
18. Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment
19. Provides training and professional development opportunities for all kitchen staff
20. Ensures that representatives from the kitchen attend service lineups and meetings
21. Motivates and develops staff including cross-training and promotion of personnel
22. Periodically visits dining area when it is open to welcome members
23. Undertakes special projects as assigned by the General Manager

Please send Cover Letter and Resume to:

Michael Mally, CCM, CCE
General Manager/COO
The Rio Grande Club and Resort
michael@rgcresort.com