

EXECUTIVE CHEF OPPORTUNITY



Located in Marietta, Georgia, the Atlanta Country Club was created in the early 1960's by Atlanta business leader Jim Clay who had a dream of building a world class golf course and bringing a PGA tour event to the city. Clay founded the Atlanta Country Club (ACC), 1964 and officially opened in 1966. In 1967 ACC began hosting the "Atlanta Classic." This PGA tour event was held annually at ACC for thirty years, except in 1974 when ACC became the site for the inaugural Tournament Players Championship, won by Jack Nicklaus.

The Executive Chef oversees all kitchen operations, directs and trains chefs, cooks, and other kitchen staff to ensure proficiency in all aspects of food preparation, including menu planning, recipe development, and food presentation. Responsibilities include budgeting, strategic purchasing, maintenance of kitchen equipment, and ensuring compliance with safety and hygiene regulations.

Hire, train, coach performance, and discipline department employees. Oversee menu planning and utilization of food surplus, considering probable number of guests, marketing conditions, popularity of various dishes and date of menu. Create and develop distinct dishes which may involve the use of alcohol as an ingredient and may require sampling (a small portion of an item) to evaluate preparation and taste. Ensure all food preparation is sanitary and is in accordance with all health regulations and standards. Tasting a small sampling of a member's food item which may contain alcohol as an ingredient in response to a member complaint.

Ensure purchasing procedures meet quality standards and specifications in a cost-effective manner. Select, purchase and taste alcoholic beverages prior to purchasing new or suitable products for use in cooking or the maintenance of an appropriate supply of such products.

Prepare annual kitchen budget, ensuring food and labor costs meet budgeted percentages. Provide and maintain menu library for specific dining outlets to meet member expectations. Meet and exceed healthy department sanitation standards. Discipline, train, and develop all food service staff within established Club guidelines while promoting professional attitude by all food service staff. Evaluate scheduling of supervisors, cooks, and dishwashers for maximum efficiency to ensure accurate bi-weekly payroll.

Respond to member concerns and requests promptly and efficiently. Communicate frequently with the General Manager, providing all information required to efficiently run the operation and to address members professionally and accurately. Address members, co-workers, management, and the general public in a courteous and professional manner.

Conform and abide by all regulations, policies, work procedures, and instructions. Exhibits and maintains a professional demeanor to reflect a positive image of The Atlantic Athletic Club. Performs other duties as assigned by the General Manager.

