



**Job Title:** Chef / Executive Chef

**Location:** Rainier Golf & Country Club, Seattle, Washington

**Job Type:** Full-Time with Benefits

**About Us:** Rainier Golf and Country Club is a hidden gem in South Seattle. As the second oldest equity private golf club in Seattle, our matured 18-hole course offers a demanding test to its golfers. With a picturesque setting, we pride ourselves in delivering exceptional service, food offerings to satisfy a variety of pallets and top-notch events providing a seamless experience for all.

**Job Overview:** We are seeking a competent and creative Executive Chef, responsible for creating a memorable dining experience for our members and guests. Our members experience food frequently at the club. It is important that each dining experience is memorable. The Executive Chef will have a passion for serving high quality food while creating a culture of fun and service. Simply put, the future Chef will deliver fun dining experiences through his or her food offerings.

This position will be responsible for all food production for all dining outlets and special events, while operating within a defined budget. The Executive Chef develops menus, food purchase specifications and recipes for all culinary offerings and supervises production and management of staff. Staff management to include a culture of exceptional service to the membership. This position creates, implements and monitors food and labor budget for the department while maintaining the highest professional food quality and sanitation standards. The Executive Chef will stay on top of the latest food trends. They must have previously demonstrated an extensive knowledge of menu development, food and beverage costing, insights into marketing, wage control, knowledge of food products, standard recipes, and proper preparation. The Executive Chef is expected to deliver a fun dining experience for all members while exercising diplomacy when required. The Executive Chef will ensure the club's kitchen and equipment are always neat, clean and presentable.

This is a salaried full-time exempt position that reports directly to our General Manager. This position oversees all culinary staff and works with the food and beverage manager to oversee the snack bar staff in the summer months.

**Key Responsibilities:**

- Delivering an exceptional dining experience within budget.
- Hires, trains, supervises and evaluates the work of culinary staff in the food production departments.
- Plans menus (*with Assistant Manager or F&B Manager*) for all food outlets in the club.
- Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is consistent, economical, technically correct and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensures that high standards of sanitation, cleanliness and safety are always maintained throughout all kitchen and work areas.
- Establishes controls to minimize food and supply waste and shrinkage.

- Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation and accident prevention principles.
- Develops standard recipes and techniques for food preparation 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.
- Prepares necessary data applicable to the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action necessary to help assure that financial goals are met.
- Attends food & beverage staff and management meetings in addition to committee meetings when requested.
- Consults with members & guests on banquet functions about food production aspects of special events being planned.
- Cooks and directly supervises the cooking of items that require skillful preparation.
- Evaluates food products to assure that quality, price and related goods are consistently met.
- 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.
- Plans and manages the employee meal program for quality and overall satisfaction within the budgetary guidelines
- Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests.
- Recruits and makes selection decisions; evaluates job performance of kitchen staff; corrects, rewards and disciplines staff in a fair and legal manner.
- Recommend compensation rates/increases for kitchen staff to General Manager.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment according to Health Department Regulations
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service lineups and meetings.
- Motivates and develops staff including cross-training and promotion of personnel.
- Periodically visits dining area(s) when it is open to welcome members.
- Undertakes special projects as assigned by the General Manager.
- Hosts taste panels to assure feasibility of proposed menu items.

**Desired Qualifications:**

- Food handlers card required & serve safe certification
- Minimum of 8 years in a related field
- Minimum of 3 years in culinary management, preferably in a similarly sized club or larger
- Ability to supervise staff and accomplish goals on a timely basis.
- Strong teaching and mentoring ability required.
- Ability to safely operate complex food preparation machinery.
- Strong knowledge of: Casual, Fine Dining, Banquet Buffet and Plated Services, Microsoft Word & Excel, Five-star customer services.
- Ability to physically self-demonstrate culinary techniques (knife skills, basic cooking, principles, plate presentation, safety and sanitation practices)

- Basic mathematical skills to understand recipes, measurements, requisition amounts, portion sizes, costing.
- Must work well in stressful, high-pressure situations and maintain composure and objectivity under pressure

**Salary & Benefits:**

- \$90,000-\$100,000 DOE, with holiday bonus and performance bonus
- Health, Dental, Vision, Long Term Disability, Life Insurances
- Simple IRA (with 3% match)
- Golf Privileges
- Paid Holidays, Vacation, Sick Time
- Continued Education opportunities as applicable

**Please send resumes to:**

Jamieson Pitre

General Manager

11133 Des Moines Memorial Drive South

Seattle, Washington 98168

Phone: 206.242.2222 ext. 101

Email: [jpitre@rainiERGolfCC.com](mailto:jpitre@rainiERGolfCC.com)