



North Ridge Country Club – Raleigh, North Carolina

Executive Chef

North Ridge Country Club is a premier private club, established in 1967 and located on nearly 400 acres of wooded terrain in Raleigh, North Carolina. This family-centric club continues to grow its extensive family of over 1,000 members (784 full-privilege) which includes many of the area's executives. Raleigh is a vibrant community with great schools and cost of living with a terrific airport 20 minutes from the Club. Known for its exceptional social and recreational opportunities, the Club also offers its very active membership 36-holes of golf on its Lake and Oaks courses, designed by Gene Hamm and George Cobb, 9 Har-Tru tennis courts, 4 hard tennis courts, Olympic-sized swimming pool and children's wading pool, pool facilities, 2,300 sq.ft. fitness facility, tennis and golf club-owned pro shops, and informal and formal dining options. Junior and adult sports classes and clinics are available in golf and tennis as well as summer camp for the children and a junior swim team.

Both courses are par 72 and measure approximately 6,800+/- each. Total golf rounds are 41,000 annually. The Club is looking forward to kitchen renovations occurring during winter of 2016 and has plans in place to upgrade the Grill and Lounge areas in 2016 as well. Improvements to pool and fitness facilities are slated for 2017.

The 70,000 square-foot clubhouse is open year round with the exception of Mondays. Member dining is available from 7:30am – 9pm. Members can find a casual diner-style bite at the beloved Sandtrap for breakfast or lunch, or enjoy the Club's main dining areas, the Bluebird Grill and the Lounge for lunch or dinner. Dining is also available in the Men's 19th Hole. The Club provides a number of options for smaller private gatherings to larger functions in its various event spaces: Garden Room (50), Lakes/Oaks Rooms (70), Greenside (100), The Ridge (100), and the Ballroom (500). There are three kitchens and a separate prep area.

Gross revenues of the Club are \$10 million with food and beverage accounting for \$3.7 million. Thirty-two (32%) of food and beverage revenues are generated from private events. During the height of the season, there are a total of 210 employees, with 18 – 25 culinary team members depending on the time of year.

The Club is seeking an Executive Chef to lead and further shape its active culinary program. This position requires an experienced leader with strength in both a la carte and high volume banquet production as well as excellent culinary team management, training and development. Also key to successful candidates is the ability to present a range of culinary styles, including a strength in Southern cuisine, and a farm-to-table sensibility with the ability to be creative while respecting club culinary traditions. A solid financial understanding of the budget and internal controls is key as is being highly organized, efficient and able to evaluate and establish where needed, structure, standards and procedures in the kitchen. The Executive Chef will work with the Assistant General Manager to ensure an environment of strong communication and team work between the front and back of the house staff. An enthusiasm to develop culinary events and programs for an active and engaged membership to increase participation and satisfaction is highly desired.

This position reports to the Assistant General Manager and is expected to be personable, accessible and visible to engage with the membership as well as staff, and to be receptive and responsive to feedback and suggestions from the membership.

Primary responsibilities include but are not limited to: recruiting, developing and managing an excellent culinary team, scheduling and supervision, inventory and labor cost controls and budget development/management, purchasing, menu creation and all culinary program development.

Ideal candidates will have a successful track record and experience in private clubs, ideally with experience in the southeast. The ideal candidate will have excellent culinary skills, various certifications and a culinary degree. Also required are a background of job stability and logical career progression.

Compensation: The Club will offer a competitive compensation plan, along with standard benefits and perks.

Interested and qualified candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration at <http://denehyctp.com/submissions/>. Please contact Alison Savona at 203.319.8228 or alison@denehyctp.com with additional questions or to recommend a candidate.



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