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EXECUTIVE CHEF PROFILE: ROXITICUS GOLF CLUB MENDHAM, NJ

THE EXECUTIVE CHEF OPPORTUNITY AT ROXITICUS GOLF CLUB

The Executive Chef opportunity at Roxiticus Golf Club is an excellent opportunity for candidates with a proven track record of leadership and culinary skills to serve over 375 total member families at one of the premier private clubs in the Mendham area. The Club's diverse dining venues, high-end banquet spaces, two kitchens, and busy a la carte dining are suited to candidates with experience in high-quality and high-touch environments frequently enjoyed by Membership. This opportunity is best suited for candidates with exceptional organizational skills, steady thoughtful leadership, and communication skills with consistent execution.

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

ABOUT ROXITICUS GOLF CLUB

Roxiticus Golf Club lies within the Somerset Hills in one of the most picturesque settings in New Jersey. Rich in history and tradition, Roxiticus is a meeting place for all ages. Despite numerous setbacks, including a stock-market recession and a devastating fire that destroyed the original mansion in 1979, Roxiticus Golf Club grew to be one of the most beautiful boutique family clubs in New Jersey.

The centerpiece of Roxiticus Golf Club is its' challenging 18-hole course that was originally designed by Hal Purdy, with recent modifications made by Robert McNeil. The meticulously maintained course, which can stretch to over 6500 yards, winds through nearly 200 acres of mountainous woodlands that produce beautiful vistas and magnificent backdrops. Proper position off the tee provides the best chance for low scores at Roxiticus, thus why the course appeals to golfers of all skill levels. Roxiticus has hosted numerous premier state events such as the NJSGA State Open Qualifier, MGA IKE Qualifier, Women's WMGA Stroke Play Championship, AJGA National Junior Qualifier, and an annual NJSGA Pro-Am.

Members have numerous amenities available to them including 5 Har-Tru tennis courts, 3 paddle tennis courts, an Olympic-sized pool, and a wading pool. Roxiticus is such a special gem, it's a home away from home for members and their families. The club schedules several annual events each year at Roxiticus that are crowd pleasers. During season (April - October) the club features various club events, with a keen focus on the a la carte, pool, and classic membership events. The main kitchen is the hub of the newly renovated clubhouse, allowing creative, innovative products in various venues of the club.

The Mission of the Roxiticus Golf Club is to provide a premier Club environment with a focus on fun and camaraderie in a family-friendly setting. The objective of the Board of Governors and Management is to provide members and their guests with exceptional recreational, social, and dining experiences with consistently superior service.

ROXITICUS GOLF CLUB BY THE NUMBERS:

- Membership – 375 (all categories)
- Membership Average Age – 53
- Annual Gross Volume – \$9 million
- Annual Food & Beverage Revenue – \$2.34 million
- Annual Food Revenue – \$1.5 million
- Annual Beverage Revenue – \$840,000

- Food Cost Budget – 40%
- Kitchen Labor Cost Budget – 36%
- Kitchens – (2) - (New Main (2017))
- F&B revenues are 82% a la carte and 18% catering
- Club Employees FTE – 95 – (Seasonal 150)
- Culinary Employees FTE - 13/15 – (1) Sous Chef
- F&B Minimum – \$1,900 annualized
- Seasonal Closures – January – February 14th
- Season Demands – Shoulder - February – March – Full Season – April – December
- The Club is organized as a 501(c)(7) and is a not-for-profit corporation.
- Extensive Clubhouse renovation is in progress, (Golf Locker rooms)

ROXITICUS GOLF CLUB WEBSITE: www.roxiticus.com

FOOD & BEVERAGE PROGRAM

The Terrace – 100 seats - For those who enjoy an al fresco dining experience with a frontal view of the 18th hole and surrounding foothills. Seasonal operating hours, the menus mirror that of the Grill.

The Mixed Grill & Bar – 110 seats - The casual sophisticated décor is perfect for all families, with a beautifully appointed bar. Perfect for lunch and dinner, as well as the club's traditional Sunday Brunch. Wine lockers are on display in the new space, giving the members many touch points of excitement as they dine with the seasonal-inspired menu.

The Formal Dining Room – 42 seats - A more formal dining, intimate space perfect for small parties and celebratory experiences. Perfect views of the award-winning golf course, and surrounding foothills.

The Men's Grill – 60 inside/24 outside - Full bar, and patio in addition to traditional indoor seating. The classic men's grill, with a la carte dining available.

Catering space - Roxiticus Golf Club includes:

Gazebo Bar – 60 seats – classic clubhouse space, with traditional undertones of the history of the Roxiticus Golf Club. Perfect for cocktail parties with a working bar, to engage the attendees.

Covered Terrace -80 seats – perfect outdoor space with the confidence of a covered roof. Perfect for brunch, lunch, and dinners in seasonal weather. The Terrace is aligned with the Gazebo Bars, so events can seamlessly flow from one area to the next.

Main Ballroom – 80 seats – the previous dining room, showcases the yesterday year ambiance of the club and its beautiful history. Positions between the Terrace and The Bar, this space can be transitioned into members' events.

EXECUTIVE CHEF JOB DESCRIPTION

LEADERSHIP

- Be the “leading” team player who is willing to be “hands-on” and work with the team side by side each day doing whatever it takes to deliver the best Member experience.
- The Executive Chef should be the key leadership partner with the General Manager and Clubhouse Manager for the entire Roxiticus Golf Club's Food and Beverage direction. The club has very strong leadership in the front of the house, catering, and finance. The chef is expected to be thoughtful and enthusiastic with these roles and responsibilities.
- Ideal position for a seasoned Executive Chef, who is very hands-on. The club's size and scope require the chef to be involved daily with all phases of the culinary operation. The club will consider those have held an Executive Sous Chef position at notable operations, have a great education, and who worked until great leading Executive Chefs
- Creative sense of place regarding the culinary product of a family-style club with various events, ages, and locations.

- Strong mentorship and direction of the culinary team so they can focus on growth; be confident that the operation can run well while Sous Chef or Executive is absent.
- 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.
- Bring strong operating standards of culinary excellence in all areas of responsibility, and consistently execute these high standards.
- Mentor while taking a leading role 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.
- Strong passion and desire to be present during times of high business volume. Leading by example and working directly with the cooks and service professionals.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.
- Maintain and update 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 easily accessible locations.
- Be comfortable and happy engaging with Membership throughout the F&B outlets at the Club, visiting tables when appropriate time allows engaging with Members welcoming all feedback, striving every day to get to “yes.”
- Develop menus that elevate club favorites yet provide exciting new options through regular changes and specials.

FINANCIAL

- Plan and assist with pricing of menus for all food outlets in the club and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical technically correct, and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- 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 ensure that financial goals are met.
- Review and approve product purchase specifications.
- Maintain strong relationships with local vendors and identify new vendors to ensure the best prices for the best quality products.

INITIAL PRIORITIES

- Evaluate and set appropriate and necessary standards of operation, execution, and delivery within the culinary operation, taking ownership of the entire experience from production to final delivery of the product, while working closely with the FOH leadership team.
- Be visible to the membership, engaging and making members feel like VIPs at the club.
- Implement effective daily, weekly, and monthly communication across the culinary team.
- Establish a leadership and mentoring role in the kitchen, and develop young talent, while exposing the team to new ideas and techniques.
- Build relationships with the Culinary and FOH teams. Learn about the team and tenured individual backgrounds and experiences to assist in establishing a lead-with-care culture.

- Create an innovative, relevant, consistently interesting a la carte menu that provides Members with competitively priced and desirable options that are reflective of most Members' interests and tastes.
- Continue to raise the bar with Member events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

- Five years' experience in a similar role with exposure to multi-outlet operations and banquet operations
- Executive Sous Chef with strong previous experience in award-winning restaurants and clubs will be considered.
- Degree in culinary arts and/or other hospitality management focus.
- Has ten years of food production and management experience.
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Is a team player, within the kitchen, with the FOH team, and with all club and team members.
- Is experienced with technology including POS, and Microsoft Suite

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A bachelor's degree is preferred with a focus on Hospitality Management or Culinary.
- In lieu of the degree, substantial culinary or hospitality experience will be considered.
- Has achieved or is working towards Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Food Safety Certified

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 including association membership.

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 Roxiticus Golf Club Search Committee/Mr. Sean Miller, General Manager 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 RGC and the Mendham, NJ 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 11th of March 2024. Candidate selections will occur mid-March with first interviews expected in April 2024 and second interviews a short time later. The new candidate should assume his/her role in late May.

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

"Last Name, First Name - Resume" &

"Last Name, First Name - Cover Letter - Roxiticus"

(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

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