



## **Executive Chef**

### **Position Summary:**

We are seeking a dynamic and innovative Executive Chef to lead our culinary team and deliver exceptional dining experiences. The ideal candidate will possess a strong passion for food, a keen eye for detail, and a natural ability to lead and inspire a team. The Executive Chef will oversee all aspects of food service, ensuring the highest standards of quality, presentation, and consistency. This position provides a certain level of work/life balance that is difficult to find in the industry.

### **Key Responsibilities:**

- Manage all culinary operations, including menu development, food preparation, sanitation and kitchen management.
- Develop and implement innovative and creative menus that align with the Club's vision and appeal to the palate of the Membership.
- Lead and mentor the culinary team, providing guidance on food preparation, presentation, service techniques, proper food handling and safety.
- Foster a positive, professional and productive work environment, promoting teamwork and employee satisfaction.
- Oversee the ordering and management of food and supplies, ensuring that inventory levels are maintained, and that the department operates within budget.
- Develop and maintain relationships with local suppliers and farmers to ensure the restaurant uses fresh, seasonal ingredients.
- Collaborate with the Food and Beverage Manager to ensure seamless service and alignment with club events and activities.
- Ensure compliance with health, safety, and environmental regulations and maintain a high level of food safety and quality control.
- Monitor and manage labor costs, ensuring that the department operates efficiently and effectively.
- Assist with budgeting and financial planning for the department.

### Qualifications:

- Strong leadership skills with the ability to inspire and manage a diverse team.
- Proven experience as an Executive Chef or Executive Sous Chef, preferably in a private club, luxury resort or high-end restaurant.
- Excellent culinary skills and knowledge of different cooking techniques and cuisines. A culinary degree is preferred.
- Experience in banquet operations and catering.
- Ability to help with food preparation, plating, and presentation.
- Experience with restaurant management software and technology.
- Strong understanding of food management principles and practices.
- Ability to work effectively in a fast-paced environment and manage multiple priorities.
- Expertise in menu planning, food costing and kitchen operations.
- Strong communication and interpersonal skills with the ability to interact with members and colleagues in a friendly and professional manner.
- A passion for culinary innovation and a keen eye for detail.
- A commitment to quality, consistency, and member satisfaction.
- Ability to work flexible hours, including evenings, weekends, and holidays.

### Compensation and Benefits:

- A competitive base salary and performance-based bonus
- Medical, dental and basic life insurance
- Vacation and paid time off
- Employee meals
- Continuing education and professional membership dues
- Dynamic and fun work environment

### Club Information:

Hobe Sound Golf Club is a member-owned, private club featuring a magnificent 18-hole golf course renovated by Tom Fazio II. Nestled among preserved wetlands and massive oak hammocks, the 7,150 yards course poses an enjoyable challenge for all levels of play.

The course, clubhouse, and residential community cover 235 acres of pristine real estate on Florida's Treasure Coast in southern Martin County. The campus is two miles from Hobe

Sound Beach on famed Jupiter Island and only minutes from desirable destinations such as Palm Beach and Stuart.

The club prides itself on presenting golf the way it should be...an impeccably maintained course with a limited membership and no tee times - which means easy access to the course for members and their guests.

Few clubs enjoy the sense of camaraderie found at Hobe Sound, one of the most welcoming private golf clubs in South Florida, where members and their families share an appreciation for the game and its social aspects.

Qualified candidates should respond with a resume and cover letter to:

Jason Hayes  
General Manager  
Hobe Sound Golf Club  
[employment@hobesoundgolfclub.com](mailto:employment@hobesoundgolfclub.com)