



Italian Restaurant Chef

OUR PURPOSE

We each have a job title, but that is our function not our Purpose. Our Purpose is much bigger. It is not bound by an organizational chart or department lines. Our Purpose acts as our communal compass, collectively guiding us towards a common goal – **Whatever it Takes to Deliver The Ibis Experience™**.

OUR VALUES

Integrity • Belonging • Innovation • Shared Vision

Our story of success begins with our internal cultural of lateral service and acceptance. We have many voices, many faces, and many backgrounds, which are united by a Shared Vision. Our different perspectives and unique talents are balanced by our Common Purpose, our Core Values (the Core4), and a bold commitment to service excellence.

IBIS FACT FACTS

- Ibis is an equity club, serving 1,760+ member families.
- Total of 1,871 proposed residences, among 33 community neighborhoods.
- Four uniquely themed dining outlets; buffet, fast-casual, upscale Italian inspired bistro, and fine dining.
- Private dining rooms, a Chef's Table, and banquet space to accommodate groups up to 500+.
- Three uniquely beautiful 18-hole Jack Nicklaus family designed golf courses and a 20-acre practice facility, along with a modern Golf Equipment Fitting and Instructional Studio. Head of Golf Instruction, Martin Hall, is an internationally ranked teaching professional and the host of the Golf Channel's School of Golf.
- 15 Hydrogrid tennis courts, one hard court, and six pickleball courts. Sports programming by Director of Athletics, Jay Berger, formally ranked #7 tennis player worldwide.
- Sports Complex houses a state-of-the art fitness center, luxury spa, bistro-style Italian themed restaurant, zero-entry resort-style pool, lap pool, kiddie pool, and Jacuzzi.
- Ibis has been awarded by Club+ Resort Business the 5th Best Culinary Experience in the nation and won Palm Beach County's Best Wedding Venue and Best Personal Trainer (Nadine Moody).

POSITION SUMMARY

Responsible for managing the daily execution of the Italian restaurant operation, under the direction of the Executive Sous Chef/Executive Chef. Provides outstanding service to members and guests in a professional and courteous manner. Assists in meal planning, labor costs, requisitioning supplies/product for the department. Maintains accountability for cost, utilization, and performance of employees and equipment. Performs all methods of cookery, portion control, and garnishes all dishes in accordance with standards set by the company. Through teamwork, assists other members of department in achieving departmental vision and goals.

ESSENTIAL DUTIES RESPONSIBILITIES

- Assists Executive Sous Chef/Executive Chef in maintaining highest quality standards of product and food management.
- Oversees kitchen operations in accordance with company standards.
- Manages Jr. Sous Chefs who supervise 15+ employees within the kitchen.
- Ensures proper handling and storage of all product.
- Upholds safety standards and proper usage of equipment and ensures employees are in compliance.
- Coordinates multiple tasks and supervises employees to make certain quality of food production meets member/guest satisfaction.
- Prepares all menu items according to standard recipes and trains employees to meet the standards

established by the company.

- Instructs employees on the details of preparing new menu items according to recipe cards.
- Assumes responsibility as the Kitchen Supervisor during all meal periods, along with or in the absence of the Executive Sous Chef/Executive Chef.
- Ensures all employees adhere to work schedules and controls kitchen labor costs while maintaining required standards of operation.
- Provides ongoing training to Jr. Sous Chefs and Line Cooks.
- Works with Executive Sous Chef/Executive Chef to develop menus for the restaurant and private functions.
- Maintains preventative maintenance procedures and records for kitchen all equipment.
- Ensures consistently with opening and closing procedures of kitchen.

OTHER FUNCTIONS

- Leads by example to ensure professionalism and high morale amongst all kitchen staff.
- Operates within all established guidelines, policies, standards, and constraints as set by company.
- Assists in the set-up and break-down of events which may include ice displays.
- Assists the Executive Sous Chef/Executive Chef with the ordering of product and ensuring that it meets quality standards upon delivery.
- Assists in maintaining internal controls for the Food & Beverage Department to include the monthly inventory process.
- Assists Executive Sous Chef/Executive Chef in the innovative development of new menu items and daily specials to respond to the needs of an ever-changing diverse membership.

This position guide does not state or imply that the above are the only duties and responsibilities assigned to this position. Employees holding this position will be required to perform any other job-related duties as requested.

EDUCATION

Associate's degree (A. A.) or equivalent from two-year college or technical school with three to five years' experience as a Chef or Sous Chef in an Italian restaurant. Culinary Arts Diploma Preferred.

CERTIFICATIONS, LICENSES, REGISTRATIONS

- ServSafe Certification, or ability to obtain upon hire
- Valid driver's license

COMPUTER SKILLS

- Strong knowledge Jonas or similar POS software
- ChefTec knowledge preferred
- Knowledge of inventory software and order processing systems
- Advanced MS Office proficiency

OTHER QUALIFICATIONS

- Ability to visually inspect and taste food preparation.
- Must be able to write, read and follow recipes, including all Italian cuisine.
- Maintains responsibilities for precisely requisitioning product needed for operation.
- Demonstrates and upholds the Ibis Common Purpose, Core Values, and Service Principles.
- High level of demonstrated integrity and ethical standards, with a strong sense of urgency, operational focus, and results driven.
- Demonstrates a professional demeanor and appearance; acting as an ambassador of the Club, on and off property.
- Able to effectively lead a team towards achieving operational and budgetary goals.
- Must be fluent in English, both oral and written. Fluency in Italian is preferred but not required.
- Must be able to effectively communicate and maintain a professional rapport with subordinate employees, executives, Board members, members/guests, and vendors.
- Highly organized, self-directed, energetic, and an innovative problem solver.
- Prior experience with managing a culinary operation is required.
- Prior country club, resort/hotel or hospitality experience in a similar role is preferred.

COMPENSATION & BENEFITS

lbis offers a competitive compensation and benefits package (insurance plans include health, dental, vision, life, disability, pet, accident, FSA/HSA accounts), 401(k) with generous employer match, 529 College Savings Plan, Paid Time Off, professional growth opportunities, continuing education, professional memberships, complimentary employee meals, employee discounts, and most importantly, **a great work environment!**

APPLY ONLINE TODAY!

- Visit www.clubatibis.com to apply online. All inquiries will be confidential.
- For more information, contact Jerome Nicolas, Executive Chef at jnicolas@clubatibis.com.

EOE/DFWP