



**Executive Chef
Wyndemere Country Club
Naples, Florida**

Overview

An exciting opportunity is now available to join a high performing team and become the Executive Chef at Wyndemere Country Club in Naples, Florida.

Wyndemere Country Club is a premier member-owned residential community recently recognized as a Platinum Club of America by the Club Leaders Forum. Located in the heart of Naples, Wyndemere boasts a 27-Hole Arthur Hills Golf Course, 10 Clay Tennis Courts, 7 Pickleball Courts, 4 Bocce Courts, a full croquet lawn, resort style pool, and a 40,000 square foot Spa & Wellness Center that opened in 2022. Two Restaurants including the recently constructed Tiebreaker, and a Grab & Go Bar complete this amazing campus.

The Executive Chef is responsible for all culinary operations at the Club, ensuring the highest standards of food quality, presentation, and consistency. The ideal candidate will possess a strong passion for food, keen eye for detail, and a natural ability to lead and inspire a team.

Key Responsibilities

- Take full ownership of the Culinary Team; build trust with them by engaging, observing, learning, and listening to their experience and needs.
- Earn members' trust by instilling confidence through continuous improvement, interaction, and visibility.
- Develop and implement innovative and creative menus that align with the Club's vision and appeal to a broad range of member palates.
- 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 department operates within budget.
- Work closely with the Assistant General Manager and Front of House Management Team 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 the department operates efficiently and effectively.

Attributes & Qualifications

- Strong leadership skills with the ability to inspire and manage a diverse team.
- Proven experience as an Executive Chef, preferably in a Private Club. Well mentored Chef de Cuisine or Executive Sous Chef from large high-end operations will also be considered.
- Excellent culinary skills and knowledge of different cooking techniques and cuisines.
- Experience in banquet operations and catering.
- Ability to work 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 the industry, hands on leader and an eye for detail.
- Someone that understands the seasonality of the SW Florida Club industry and the time demands required during season.

Education & Requirements

- Bachelor's degree preferred, with a focus on Hospitality or Culinary
- Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or working towards it.
- Food safety certification

Salary & Benefits

- Competitive base salary and annual performance bonus
- Wyndemere Country Club offers an excellent benefits package, including medical, dental, vision, life, short/long term disability and 401k

How to Apply

Professionals who meet or exceed the criteria for this position are encouraged to send their current resume and cover letter to Mrs. Allison Petscher, Assistant General Manager apetscher@wyndemere.com. Interviews will take place in early October, with the selected candidate assuming their new role no later than November 15.