



Executive Chef
COLORADO GOLF CLUB
 Parker, CO



www.coloradogolfclub.com

About The Club: Colorado Golf Club is a golf club located in Parker, Colorado, southeast of Denver. Opened in 2007, it hosted the Senior PGA Championship in 2010, won by Tom Lehman. It is currently hosting the Solheim Cup in 2013, a biennial ladies team competition contested by teams from the United States and Europe.

The championship golf course was designed by Bill Coore and Ben Crenshaw, and plays 7,604 yards off the back tees to a par of 72.[1] Its average elevation exceeds 6,100 feet (1,860 m) above sea level. The Club will host the 2019 U.S. Mid-Amateur, marking the first national championship for Colorado Golf Club.

Since its opening in 2007, Colorado Golf Club has consistently ranked among the top modern courses in the United States. Designed by modern masters Bill Coore and Ben Crenshaw, the golf course plays through ponderosa pines and across broad hillsides and meadows. Coore & Crenshaw created a strategic layout that offers both tempting chances for birdie and holes where disaster lurks on each shot. Colorado Golf Club is a showcase of natural design, with no road crossings or out of bounds. The designers moved virtually no dirt during construction, following the contours and features of the land in the tradition of Golden Age architecture. Measuring more than 7,600 yards from the back tees, the golf course was built to challenge the world's best.

Position Specific: The Club is looking for an honest passionate "Farm to Fork" Executive Chef (EC) who will communicate and work hands-on with staff and at the same time gains their respect as the executive in the kitchen. OPERATIONAL EFFECIENCY – STAFF DEVELOPMENT – PROFESSIONAL POLISH will be key areas of focus. The EC of CGC is an important and positive face of culinary operations and is an integral part of the overall success of the club. The next EC must display a commitment to excellence on a daily basis; have good character with a positive infectious work Ethic. This individual maintains a well-balanced lifestyle and is genuinely excited to be a Chef (It's not just a Job!)



Member's Grill

The new EC leads the Heart-of-House initiative relative to accident prevention, sanitation and safety standards, training and retention of staff. The EC is detail-orientated and ensures that all kitchen staff approaches the standards with a similar level of focus. The EC is responsible for leading the product knowledge training for Front-of-House personnel through daily pre-meal meetings and special food knowledge training programs.

Initial Priorities:

- The new EC is expected to be visible and personable with members and their guests.
- He/she is up-to-date with new food trends and products. Creativity is reflected in the menu.
- Food quality, consistency and speed of service will be key areas of focus upon joining the team.
- Leadership by example. Provides training and professional development opportunities for kitchen staff.
- The new EC will have a smile on their face and approach each day with a positive up-beat attitude. Work is work but it should also be "Fun".



Main Dining Room

Job Requirements:

- Evaluate and develop team members' skills and abilities and continue to create a culture among the staff that encourages creativity and passion for the work that they perform.
- Consistently exceed member expectations for quality, taste, presentation, variety and creativity.
- Responsible for entire kitchen budget and how it interfaces with the department goals and objectives.

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Job Requirements:

- Manage to budgeted food and labor goals.
- Organized and detail-oriented with a passion for the profession.
- The ability to lead, motivate and mentor aspiring individuals throughout the organization.
- Hires, trains, supervise, schedules and evaluate the work of management staff in the food and pastry production departments.
- A skilled communicator, professional and personable demeanor and approachable manner are important pre-requisite qualities.



CGC Ballroom

- Evaluate and set appropriate and necessary standards of operation, execution and delivery within the culinary operation; taking ownership for the entire experience from production to final delivery of the end-product, while working closely with the Front-of-House team.
- Continue to attract and train high quality staff.
- The new EC will actively engage with the membership through walking the dining rooms, kids & adult cooking classes (four times per year) monthly newsletter etc.
- Competent in organizational and time management skills. The ability to demonstrate good judgment, problem solving and decision-making skills.



Championship Golf Course designed by Bill Coore and Ben Crenshaw

The Club offers a competitive compensation package including a base salary based on experience and skill, employee paid dental & life insurance, 401k with match and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



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Additional Information:

- Annual food sales \$930,000; Total F&B Sales \$1.9 MM;
- Annual combined food cost 39% with a sales mix Sales at 35 (Ala carte) and 65% banquet which includes member events. Food cost goal 38%.
- There are 14 kitchen employees (in-season) and 6 (off-season) supported by a \$405,000 labor budget.
- The Club maintains three (3) Kitchens – The Main Kitchen is split level & there is a Pool kitchen. Capital funds are allocated year-to-year versus the strategic planning methodology.
- The EC is supported by one (1) Sous Chef and a Pastry Chef and is supported by a Purchasing Manager.
- There is (1) one Clubhouse totaling 38,000 sq.ft. and supported by 350 members whose average age is 53.
- The Club is busiest April through October and closes from December 22 to January 4th.
- The EC reports to the General Manager/COO and works closely with Clubhouse Manager, Director of Catering, Controller, Service Manager and Director of Golf.
- The current Chef was with the Club for 11 years.



Pool Area

Dining Facilities: (The club is closed Mon-Wed, January–March)

Grille Room – Casual with 20 seats, serving Breakfast, Lunch & Dinner Tuesday through Sunday.

Grill Patio - Casual with 60 seats, serving Breakfast, Lunch & Dinner Tuesday through Sunday.

Main Dining Room - Casual with 36 seats, serving Lunch & Dinner Tuesday through Sunday.

Men's Grill - Casual with 36 seats, serving Breakfast, Lunch & Dinner Tuesday through Sunday.

(In addition during the season Lunch & Dinner is available at the Pool)

◆
Private Events/ Weddings - The Club has three (3) private rooms can accommodate a seated party up to 200 guests.

Note: CGC has 24 overnight Guest Rooms. (No Room Service)