



**EXECUTIVE CHEF**  
OAKLAND HILLS COUNTRY CLUB  
Bloomfield Hills, MI  
<https://www.oaklandhillsc.com/>

**About the Club:**

Oakland Hills Country Club is a private Platinum Club of America located in Bloomfield Hills, MI. Founded in 1916, OHCC has had and continues to have a significant role in the history of golf in the United States. The South Course has played host to 17 Major Championships including: six U.S. Opens; two U.S. Senior Opens; one U.S. Women's Amateur; two U.S. Men's Amateurs; the Western Open; the Carling World Open; 35<sup>th</sup> Ryder Cup; and three PGA Championships including the 90<sup>th</sup> PGA Championship in 2008. Some of the greatest players ever to play the game including Arnold Palmer, Jack Nicklaus, Gary Player and Ben Hogan have competed and won on the famed South Course, also known as "The Monster". The challenging, yet enjoyable, North Course brings total golf holes to 36 overall. The membership is proud of the heritage of their club and consider themselves stewards of a national golf treasure.

The original Donald Ross South Course was restored through a redesign by Gil Hanse and underwent construction in 2020, reopening in 2021. The historic clubhouse is 110,000 square feet and the Club boasts golf simulators, junior programs, an outdoor swimming pool, tennis courts, paddle courts, and fitness centers for both ladies and gentlemen.



*The South Course, aka "The Monster"*

**Position Specific:**

Oakland Hills Country Club is seeking an Executive Chef who is working or experienced at a premier year-round country club, who understands the importance of member and staff engagement, and who is driven by the busy dynamics of a club's annual calendar and expectations. OHCC is expanding operations to provide year-round services to members and families. Members desire to support food and beverage at the Club and are looking to build trust and confidence in someone that is passionate about building a championship level program with motivated staff and appealing menus. The Club professional that is selected will be someone who engages with staff and membership, is an experienced leader and coach, a talented culinarian, and is fiscally prudent with financial acumen.

**Private Parties/Member Events:**

The Club offers several unparalleled venues for special occasions and has ten private rooms with seating capacity for 10 to 550 guests. The largest seated event the Club can accommodate is for 300 guests.



*Elegance in Events*

**Initial Priorities:**

1. Menu Development - Achieve increased member satisfaction through premier quality ingredients and varied menu items delivered with consistency.
2. Staff Culture/Training - Build a strong culinary culture driven to excellence in leading by example while serving as a coach and mentor.
3. Communication & Detail - Strengthen communications within the leadership and service teams and through visibility to membership. Attention to detail is critical.
4. Inventory Management - Evaluate current operations and provide recommendations for enhanced systems, controls, and products in all areas.
5. Growth Opportunity - Identify the terrific opportunity to elevate the member and guest experience, increase usage, develop the team, and operate at championship level consistently.



*The Pool serviced by a full Snack Bar*

## Job Requirements:

- Responsible for providing overall leadership and management for all food production and presentation.
- Display exceptional leadership by providing a positive work environment, hire and retain staff, counsel employees as appropriate and demonstrate a professional approach to staff management.
- Engaged leader with a strong culinary vision who will drive performance and consistency in a la carte dining to ensure members regard the Club as the “go to” place for dining in and around Bloomfield Hills.
- Responsible for food operational budgets and is held accountable for financial results with the Food and Beverage Director; assisted by the Assistant General Manager and Director of Finance.
- Participate in House Committee meetings preparing necessary usage and financial information and reports as needed. Assist the committee with the development of club event ideas.
- Maintain visibility to the membership via floor presence, newsletter articles, direct contact for special requests, etc.



*The Hagen Grill Room*

## Additional Information:

- Annual food sales \$2.9M; Total f&b sales \$4.5M
- Actual food cost 43% (Target 42%) with sales mix of 54% a la carte and 48% banquet.
- Food & beverage operational deficit of (\$381,000) in FY 2021.
- Average of 34 culinary employees and 7 stewards supported by a \$1,436,855 labor budget.

*A compensation package will be offered including a respectful base salary and performance bonus along with excellent benefits including medical & dental insurance, 401(k) match, vacation, ACF dues and conference, and dining allowance. Relocation allowance is available. Applicants who have earned their CEC are preferred. 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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- The Club maintains six kitchens: Main, Grill, Bakery, Garde Manger, Refreshment Stand and Pool Snack Bar. Management rates the kitchens a 4 out of 5 and is currently undergoing a Master Plan for the entire club.
- The culinary team consists of five sous chefs: 1 Executive Sous, 1 Chef de Cuisine, 1 Banquet Sous, 1 A la Carte Sous, and 1 Executive Pastry Chef. These are supported by a Pastry Chef, Banquet Chef and Purchasing Manager.
- The Club has one clubhouse of 110,000 square feet supporting 894 members with an average age of 59 years.
- The Club is open 12 months annually. Off-season has modified operations from January 1 through mid-March.
- The Executive Chef reports to the Assistant General Manager and works closely with the F&B Director, Restaurant Service Manager, Catering Manager, Director of Finance, Facilities & Project Manager, and Membership/Marketing Director.
- The previous Executive Chef was with the Club for 3 years and 2 months.



*The Patio*

## A la Carte Dining:

- Hagen Grill – Informal with 116 seats serving breakfast, lunch, and dinner Tuesday-Sunday.
- Men’s Locker Room Lounge – Casual with 84 seats serving Tuesday-Sunday based on volume.
- Ladies’ Locker Room Lounge – Casual with 36 seats serving Tuesday-Sunday based on volume.
- South Dining Room – Formal serving breakfast, lunch, and dinner Tuesday-Sunday.
- Veranda/Patio - Informal with 100 seats serving breakfast, lunch, and dinner Tuesday-Sunday.
- Seasonal Refreshment Stands & Pool Snack Bar (3) - Casual QSR counter service daily based on volume.