

DEBOR
dieu







GEORGETOWN, SOUTH CAROLINA

Executive Chef

Our Mission

We are dedicated to fostering a culture built upon our core values of **trust, community, commitment, teamwork, and passion.** Together we uphold the timeless traditions that make DeBordieu Club a cherished destination for generations to come, because at DeBordieu, every member is family.

DeBordieu Club



The Legend of DeBordieu

The legend of DeBordieu began in 1777 when the Marquis de Lafayette first saw this stunning coastal land. Captivated by its beauty, he is said to have declared it “the borderland of God,” with the French “D’aborde Dieu” evolving into “DeBordieu.”

Once a thriving rice plantation area, DeBordieu later attracted wealthy Northerners seeking winter retreats. With a rich history featuring figures like Dr. Isaac Emerson and the Vanderbilt family, it remains a prized coastal escape. Today, it boasts 600 acres of protected nature and an additional 17,000 acres safeguarded from development.

Located just three miles from Georgetown and six from Pawleys Island, DeBordieu is surrounded by charming fishing villages, pristine beaches, and lush forests. The exclusive DeBordieu Club offers a world-class experience with an award-winning golf course by Pete and P.B. Dye, premier tennis courts, a modern fitness center, and exceptional dining with breathtaking views.

Food + Beverage Amenities

The Beach Club

DeBordieu Club proudly introduces its latest gem, where every detail is designed to offer an unparalleled slice of paradise. As the new Executive Chef, you’ll have the opportunity to shape and perfect our outdoor screened-in porch dining experience. The Beach Club epitomizes beach-front bliss, blending elegance with comfort. Featuring high-top tables, ample seating, and a cozy couch area around a fireplace, this space combines sophistication with warmth. Ceiling fans and heaters ensure year-round comfort, allowing your culinary creations to be enjoyed in any season.

Newly Renovated. Lulu’s & Lafayette Experience

Finally, we are excited to unveil our newest dining destinations at The Beach Club, newly renovated in 2023: Lafayette and Lulu’s. Named to honor historical figures and reflect our rich heritage, Lafayette is designed with elegance and sophistication, making it the perfect venue for special gatherings and memorable occasions. In contrast, Lulu’s offers a relaxed, casual atmosphere ideal for laid-back meals and quality time with friends and family.







THE MARSH GRILLE
SERVES LUNCH +
DINNER, AND SEATS
120.

THE BEACH CLUB
SERVES DINNER ONLY,
AND SEATS 125.

BLUE HERON SERVES
LUNCH + DINNER
SEASONALLY AND HAS
OUTDOOR SEATING
FOR 250.

THE GAZEBO BAR
SERVES LUNCH +
DINNER SEASONALLY,
AND HAS OUTDOOR
SEATING FOR 80
SERVICED BY THE BLUE
HERON KITCHEN.

THE BEANERY AND
THE TURN ROOM
GRAB-AND-GO
OUTLETS SERVES-
BREAKFAST + LUNCH.

THE POOL CAFÉ
SERVES LUNCH +
DINNER SEASONALLY,
AND HAS OUTDOOR
SEATING FOR 120
SERVICED BY THE BLUE
HERON KITCHEN.

THE CLUB ALSO HAS
THE COLONY ROOM
(BALLROOM) AND
PAVILION CATERING
VENUES THAT SEAT 225
AND 180 RESPECTIVE-
LY.

DeBordieu Club, Inc.

Executive Chef

Reports to: General Manager

Organizational Structure: Reports directly to the General Manager and works closely with all Departmental Managers including Restaurants, Catering, Club Events, + Executive Leadership. The Executive Chef oversees all chefs, line cooks, dishwashers and purchasing department.

Classification: Exempt, Salaried

Job Description

CORE CULTURE EXPECTATIONS

- Promotes DeBordieu Club's legacy of warm genuine hospitality while upholding and ensuring compliance with all company and departmental policies and procedures.
- Consistently aspires to fulfill the Club's **core values:** *Communication, Community/Family, Trust, Teamwork, Passion.*
- Delivers hospitable and stellar customer service.
- Works well with others and is capable of being a team player.
- Positive attitude that is accompanied with polite and respectful demeanor.

FOOD & BEVERAGE PROGRAM

The Executive Chef is responsible for all food production including restaurants, employee meals, and Banquet/Catering events. This includes menu development and execution, staffing and training culinary personnel, budgeting and controls of food and labor costs, facilities planning and capital budget preparation, scheduling, personnel administration (as pertains to department), sanitation, and functions as part of the F+B team.

Leadership

- Be a collaborative team player who is willing to be "hands on" and work with the team side by side each day doing whatever it takes to deliver the best Member experience.
- Empower the culinary team so they can focus on growth; be confident that operation can run well in EC's absence.
- Be an active recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training for all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight

of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.

- Establish and enhance operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.
- Work closely with the front of house food and beverage managers to assure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Have a sense of “fun and approachability” and maintain a calm under pressure “cool demeanor” in all situations.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

Operations

- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Maintain a rotation of varied food offerings which feature global cuisines. Evaluate food products to assure that quality standards are always attained.
- Maintain and update opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.

Membership

- Have a heart for hospitality, embrace, appreciate, promote, and elevate the friendly, sophisticated and grace of the team at DeBordieu Club.
- Be comfortable and happy engaging with Membership with menu planning and throughout the F&B outlets at the Club, visiting tables and engaging with Members welcoming all feedback.
- Be responsive to Members’ requests for menu selections, event planning, etc.; striving every day to get to “yes”.
- Develop menus that elevate club favorites yet provide exciting new options through regular changes and specials.
- Be creative and not afraid to take chances with new menu items.

Financial

- Plan menus for all food outlets in the club and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Prepare necessary data for applicable parts of the budget; project annual food, labor and other costs and monitor actual financial results; take corrective action as necessary to help assure that financial goals are met.
- Review and approve product purchase specifications.
- Maintain strong relationships with local vendors to ensure the best prices for the best quality products.

Executive Chef Profile

INITIAL PRIORITIES

- 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 leadership team.
- Implement effective daily, weekly, and monthly communication across the culinary team.
- Establish a leadership and mentoring role in the kitchen, and develop young talent, while exposing the tenured team to new ideas and techniques.
- Build relationships with the Culinary and FOH teams. Learn about the teams' individual backgrounds and experiences to assist in establishing a lead with care culture.
- Create an innovative, relevant, consistently interesting a la carte menu that provides Members with competitively priced and desirable options that are reflective of the majority of Members' interests and tastes.
- Continue to raise the bar with Member events by infusing creativity and variety into club favorites.

QUALIFICATIONS

- Demonstrates a proven track record of several years in luxury culinary roles as an Executive Chef or Executive

Sous Chef; Country Club or Golf Club experience is a plus.

- A degree in Culinary Arts or a related field.
- Post-secondary vocational training at a culinary institution preferred.
- Must have relevant experience aligned with the job description.
- Experienced with technology, including POS systems, Microsoft software + Outlook, cloud-based office tools, Club Essentials, Paylocity, Clear Sky, etc.
- Food Safety Certification
- American Culinary Federation Certification or applicable hospitality association
- Flexible schedule including evenings, weekends, and holidays as needed.
- CPR/AED/First Aid Certification a plus.

PHYSICAL DEMANDS + WORK ENVIRONMENT

- Require to stand and walk for long periods, climb stairs, balance, stoop, kneel, crouch, bend, stretch, twist and reach.
- Push, pull or lift up to 50 pounds.
- Works in a fast-paced, high-traffic, and noisy environment that can be hot and humid.

THIS JOB DESCRIPTION IS NOT INTENDED TO BE ALL-INCLUSIVE. THIS ROLE MAY PERFORM OTHER RELATED DUTIES AND TASKS NECESSARY TO MEET THE STANDARDS AND QUALITY OF SERVICE AT DEBORDIEU CLUB, INC.



By the Numbers

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| <ul style="list-style-type: none">• 1986 FOUNDED | <ul style="list-style-type: none">• FT.) |
| <ul style="list-style-type: none">• 975 TOTAL MEMBERS + 27 NON-EQUITY IMMEDIATE FAMILY | <ul style="list-style-type: none">• NEWLY RENOVATED BEACH CLUB |
| <ul style="list-style-type: none">• 68 IS THE AVERAGE AGE OF MEMBERS | <ul style="list-style-type: none">• 38.5% FOOD COST |
| <ul style="list-style-type: none">• \$4.9M FOOD REVENUE• \$1.4M BEVERAGE REVENUE | <ul style="list-style-type: none">• 20 CULINARY EMPLOYEES (30 IN PEAK SEASON) |
| <ul style="list-style-type: none">• 79 % À LA CARTE, 21% BANQUETS | <ul style="list-style-type: none">• 100K PLUS COVERS PER YEAR• 40 AVERAGE WEDDINGS PER YEAR |
| <ul style="list-style-type: none">• 3 KITCHENS (MARSH GRILLE 1000 SQ FT., BLUE HERON 700 SQ FT. & BEACH CLUB 1000 SQ | <ul style="list-style-type: none">• 124 EMPLOYEES (FTE) YEAR ROUND |

SALARY + BENEFITS

We offer a competitive salary with the final amount tailored to your qualifications and experience. Here's what else you can look forward to at DeBordieu Club:

- **Performance Bonus:** Up to 15% of your annual salary, awarded in January following the completion of each year.
- **Health Insurance:** Comprehensive medical coverage starting after 60 days, with the employer covering 95% of single health insurance premiums and 50% of dependent or family coverage.
- **401(k) Plan:** Eligibility to join after 90 days, with the company matching 40% of your contributions on the first 6% of your compensation, up to IRS annual limits.
- **Paid Time Off:** Two weeks (80 hours) of PTO after 60 days of employment.
- **Sign-On/Relocation Bonus:** \$10,000 to help with your transition.
- **Education Budget:** Funds available for conferences and ongoing learning opportunities.

Thank You

Thank you for considering the senior director role with us. At DeBordieu Club, we cultivate a culture where unity and support flourish, and where leaders are valued, inspired, and empowered to excel. Our goal is to foster an environment of exceptional care and hospitality, creating meaningful connections and memorable experiences for our members and guests.

As you reflect on this opportunity, we ask: do these values align with your own leadership vision? If so, you could play a key role in shaping our story and contributing to a legacy of excellence and distinction.

Contact Information

To inquire about the role or send your resume, please email
Rosalyn Fick, HR Director: rosalyn@debordieuclub.com
and Amanda Lucas, General Manager: amanda@debordieuclub.com

To learn more about us, visit our website: debordieuclub.com
or connect with us on [LinkedIn](#)

DeBordieu Club

