



Chef de Cuisine

Old Town Club, located in Winston-Salem, NC, invites applications for the position of Chef de Cuisine. The new Chef de Cuisine has a unique opportunity to build upon the momentum and recognition Old Town enjoys, while playing a role in shaping the future of the culinary department.

Old Town Club is a member-owned, private country club highlighted by an 18-hole championship golf course. This 1939 Perry Maxwell design, which was restored in 2013 by architects Bill Coore and Ben Crenshaw, is currently ranked No. 23 in *Golfweek Magazine's* list of the top 100 "Classic" designs in America, No. 38 in *GOLF Magazine's* list of the top 100 golf courses in the United States, No. 54 in *Golf Digest's* "100 Greatest" golf courses in America, and No. 59 in the world in the "*Top 100 Golf Courses*" publication.

Located right next door to the campus of Wake Forest University, Old Town has been the official home of Demon Deacon golf for many decades. Other amenities include seven outdoor tennis courts (6 clay and 1 hard court), four (4) pickleball courts, three (3) courts of elevated paddle tennis, a newly constructed aquatic center, a fitness center and an exceptional food and beverage operation. A broad range of activities are available to Members of all ages in a first-class, warm and welcoming atmosphere. The average age of the Membership is 53, and Old Town is a small club by choice. There are no tee times, and the facilities are rarely crowded.

Winston-Salem is a "small" town of 242,000. We refer to it as an "8-minute town", meaning you can get most anywhere in 8 minutes. We have every convenience (shopping, service and amenity) of a large town with a noticeable lack of traffic. Old Town is a special place, and Winston-Salem is a great spot for a family to come in and put down their roots. The schools are ranked in the top 10 in the state and the cost of living is very reasonable.





Position Summary:

The Chef de Cuisine is responsible for overseeing the restaurant kitchen operations at Old Town Club ensuring the highest standards of food quality, presentation, and service. This role involves menu development, kitchen management, cost control, and team leadership to provide an exceptional dining experience for members and guests. The Chef de Cuisine will maintain a focus on creativity, efficiency, and excellence while fostering a positive and professional kitchen environment.

Old Town Club by the Numbers:

Food and Beverage Annual Revenues: \$3.2 Million

A la Carte (55%) vs Banquet (45%)

Dining Room- 30,000 covers annually

Dining Outlets: Main Bar, Dining Room, Family Grill, Wine Room, Men's Grill, Pool Pavilion (seasonal), Patio (Seasonal)

Requirements: Essential Duties and Responsibilities:

Menu Development & Execution: Collaborate with Executive Chef to develop and execute innovative, seasonal, and diverse menus tailored to members' preferences. Ensure menu variety and accommodate dietary restrictions.

Kitchen Operations Management: Supervise all culinary activities, including food preparation, plating, and service, ensuring consistency and quality.

Leadership & Staff Development: Recruit, train, mentor, and oversee kitchen staff, fostering teamwork and a positive work culture. Work with Executive Chef in conducting performance evaluations and implement staff development programs.

Cost Control & Budgeting: Monitor and control food and labor costs, manage inventory, and minimize waste while maintaining quality. Ensure compliance with financial targets.

Health & Safety Compliance: Enforce sanitation and safety regulations, ensuring compliance with established club standards and club policies. Maintain a clean and organized kitchen environment.

Collaboration with Club Management: Work closely with the Executive Chef, Banquet Chef, Assistant General Manager, and Food & Beverage Director to ensure staffing needs are in place and seamless operations between front and back of house teams.

Guest Experience Enhancement: Engage with members to gather feedback, tailor dining experiences to their preferences, and continuously improve the culinary programs.



Qualifications:

- Minimum of 5-7 years of experience as a Chef de Cuisine in a high-end restaurant, resort, or private club setting.
- Formal culinary education from an accredited institution preferred.
- Proven ability to create and execute high-quality menus that align with fine dining standards.
- Strong leadership, team-building, and mentorship skills.
- Proficiency in budget management, cost control, and food purchasing.
- In-depth knowledge of food safety regulations and kitchen best practices.
- Excellent communication, organizational, and problem-solving skills.
- Passion for hospitality, innovation, and continuous improvement.

Compensation & Benefits:

- Competitive salary (\$70,000-\$80,000) based on experience.
- Health, dental, and vision benefits.
- 401(k) with club contributions.
- Paid time off and vacation.
- Continuing education and professional development opportunities.

How to Apply:

Interested candidates should submit their resume, cover letter, and a sample menu portfolio to otcwinston@gmail.com. Please, no phone calls.

Join our team at Old Town Club and lead an exceptional culinary program that delights our members and guests!

