



TWIN MILLS CLUB

EXECUTIVE CHEF OPPORTUNITY

The Twin Mills Club is located in the Lake Norman area of North Carolina and is the private Member Club that acts as the centerpiece to the Trilogy® Lake Norman residential community. The Club includes dining options for all times of the day; indoor and outdoor pools; an Outfitter space complete with kayaks, bikes, and other outdoor gear; Pickleball and tennis courts; access to a fleet of boats at nearby Lake Norman; and much, much more.

The feature restaurant, The Foundry, and the Twin Mills Events Center are open to the public and available for dining reservations and private event bookings. The remainder of the Club amenities are reserved for Members and their guests.

Boutique Resort Opportunity. Check us out: <https://www.mytrilogylife.com/lakenorman/dining/>

Pretty cool opportunity. Open five days. Last table at 9 pm. No late nights and a great work life balance. While the core menu is supported from our central office, our chef will showcase his creative talents in daily specials, events, festivals, wine dinners, cooking demos and a portion of the main menu.

The compensation package is in the upper 90s or more for a highly qualified candidate.

20% Bonus opportunity. Expected total compensation is over \$100K

EXECUTIVE CHEF OVERVIEW

The Executive Chef at Twin Mills Club is responsible for all food production, including that sold in restaurants, banquets, and other outlets. He or she develops menus, food purchase specifications and recipes, and develops and monitors food and labor budgets for the department. The executive chef maintains the highest professional food quality and sanitation standards. This is a hands on leadership position that manages while overseeing the line during busy times often by expointing. He or she understands that all food must be consistently outstanding and ensures that the consistency and quality of food is just as important in the pool bar as it is in five-course wine dinners and special events. The executive chef also understands the importance of appropriate systems and technology to assist in the management of cost, pricing, and scheduling.

The Executive Chef:

Hires, trains, supervises, schedules, and evaluates the work of staff in the kitchen department.

Plans menus with the Director of Food & Beverage for all food outlets in the club and for special occasions and events.

Schedules and coordinates 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.

Ensures that high standards of sanitation, cleanliness and safety are always maintained throughout all kitchen areas.

Establishes controls to minimize food and supply waste and theft.

Embraces 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.

Safeguards all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.

Develops standard recipes and techniques for food preparation and presentation that help to assure consistent, high quality and minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.

Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.

Attends food and beverage staff and management meetings.

Cooks or directly supervises the cooking of items that require skillful preparation.

Evaluates food products to assure that quality standards are consistently attained.

Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests.

Engages with, observes, learns, and listens to the members and staff. Earns member trust by instilling confidence through continued enhanced operations, interaction and visibility.

Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.

Provides training and professional development opportunities for all kitchen staff.

Periodically visits dining areas to welcome and obtain feedback from members.

Reviews and approves product purchase specifications.

Maintains physical presence during times of high business volume.

Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.

INITIAL PRIORITIES Evaluate current operations and set appropriate and necessary standards of operation, processes, 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 and positively with the front-of-house team.

Evaluate the calendar and align with the Director of F&B on enriching traditions, creating new experiences, and focusing the operation on a plan to stimulate excitement and patronage of the Trilogy Lake Norman dining alternatives.

Focus on delivering consistency and the highest quality in a la carte and banquet operations.

Evaluate and continue to develop, train, and mentor the culinary team while promoting fairness and consistency within.

Find and maintain a menu balance focused on meeting and exceeding member dining expectations, from resort-style fare to new, innovative dining options. With proximity to Charlotte and all the great dining options in Mecklenburg county, there is a lot of competition in a la carte dining. The club should be able to “compete street compete favorably with the street.”

Improve poolside dining operations in the pool bar.

Meet budgeted food and labor cost goals by proactively monitoring and controlling food and labor costs.

CANDIDATE QUALIFICATIONS The successful candidate:

Has a degree in Culinary Arts and/or other Hospitality Management focus.

Has eight years food production and management experience.

Has achieved Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.

Has exceptional cooking skills.

Has experience planning and monitoring all food-production-related costs.

Successful experience developing food purchase specifications and standard recipes.

Has a proven track record of maintaining food quality and sanitation standards.

Is a team player, within the kitchen, with the FOH team and with all Club and team members.

Has experience pairing/matching wine, craft beer and spirits with food.

Is experienced with technology including POS systems such as IBS, Northstar, and Microsoft Excel, Word, Outlook, etc.SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefit package including professional development.

Job Type: Full-time

Pay: \$90,000.00 - \$110,000.00 per year

To apply please send a cover letter and resume to memberservices@twinmillsclub.com

For more information on the Club, please go to <https://www.mytrilogylife.com/lakenorman/>

For more information on the Management Company please go to <https://www.bluestargolf.com/join-our-team/>





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